

PROVISIONER

OCTOBER 10 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

LET'S HIT THE
BULL'S-EYE
WITH

WAR SAVINGS
BONDS

VICTORY

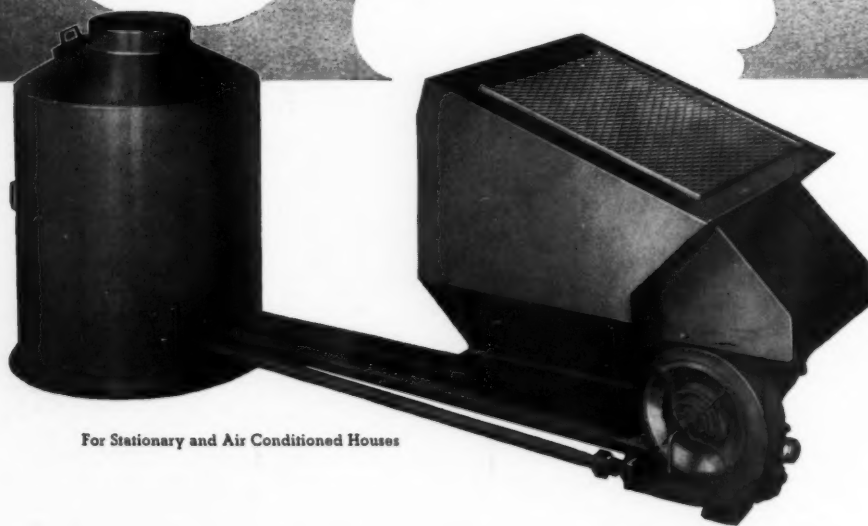


NATURAL CASING INSTITUTE

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Buffalo Smokemaster Saves in Smoking Time and Sawdust



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Manufacturers of a complete line of Sausage Machinery

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Leaders in **THE HOTEL INDUSTRY** *Use* **CALCIUM CHLORIDE BRINE**

Leading hotels, like other large users of refrigeration, choose calcium chloride for their brine medium. Typical is the experience of The Park Central Hotel, one of New York's finest, which reports, "We have been using calcium chloride brine in our refrigerating plant for a good many years with very satisfactory results, in ice making, for circulating ice water and food storage."

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Write for our book of Refrigeration Data, just off the press. It contains a wealth of information on preparation and maintenance of brine and contains conversion tables, safety hints and hundreds of other suggestions and charts—72 pages in all. It is free to operators of refrigeration plants and their workers and assistants. Ask for Bulletin Number 30.

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The Park Central, famous among New York Hoteliers for many years, uses calcium chloride refrigeration brine.

CALCIUM CHLORIDE

FOR BETTER REFRIGERATION BRINE



THE NATIONAL PROVISIONER

Volume 107

OCTOBER 10, 1942

Number 15

Table of Contents

EDITORIAL COMMENT

A More Appetizing Language..... 7

Keep the Scrap Flowing..... 7

NEWS HIGHLIGHTS OF THE WEEK

OPA Busy on Livestock Ceilings...10

New Lard Maximums Issued.....16

Lamb Ceilings Extended.....18

Pork Ceiling Changes.....10

Krey Completes Expansion Plan.....8, 9

Perfecting New Lard Packages.....11

Navy Meat Buying Technique.....12

New High September Slaughter.....32

Up and Down the Meat Trail.....13

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: The third section of the meat industry war effort series, dealing with the industry's accomplishments in feeding the nation's civilians, was scheduled for publication in the October 3 issue but was withdrawn at a late hour in order to bring PROVISIONER readers the complete text of OPA Restriction Order No. 1. The article will appear October 24, immediately following the big convention number to be issued on October 17.

★ ★ ★

Something refreshing in meat advertising copy appeared in the October 1 issue of the *New York Herald Tribune*. Headed "Do You Want To Own A Pig Factory?" the ad copy continued: "Big pigs go in . . . little sausages come out!" The advertisement had to do with the auction of the sausage factory on the estate of the late Charles M. Schwab near Altoona, Pa.

★ ★ ★

Packers in the dog food business, and other packers as well, will be interested in knowing that the contemplated meat rationing program of 2½ pounds per person does not include the family pooch as "a person." No rationing allowance will be made for household livestock. If they eat fresh meat it comes out of the owner's budget. The fact that the supply of meat for civilian use is below requirements and that all will be needed for human use is sufficient proof of the place of the dog food business in the industry. Employing wholesome products not suitable for human consumption, the industry seems destined to play an even more vital role in our domestic economy by making possible the maintenance of family pets in the face of restricted meat supplies. European dog lovers have not been so fortunate.

★ ★ ★

There are bulls—and then again there are bulls. Most motorists have come in contact with the harness bull with the foghorn voice. But when a harness bull comes in competition with a bovine bull and has his duties taken over by the four legged variety—that is news. It all happened near Zion, Ill., when two officers were summoned to a highway crossing on complaints that traffic was being stopped in all directions. Mr. Bovine Bull occupied the center of the intersecting highways, had traffic completely blocked, and like his human counterpart refused to listen to reason. The stalemate was ended when Mr. Harness Bull left his car and was then forced to take refuge in a roadside tree. The cars proceeded on their way—but not the bull in the tree. Finally a few shots into the air by the latter caused the bull on the ground to leave his beat. And life in Lake county, Ill., resumed its old tranquility.

Published annually in May



Now a
**NATIONAL PROVISIONER
PUBLICATION**

THE ANNUAL MEAT PACKERS GUIDE

*Reference and data book for meat packers, renderers,
sausage manufacturers and related manufacturing concerns*

The 1943 edition of the Packers Guide, to be edited and published by the staff of The National Provisioner, will be more comprehensive in scope and more useful to the meat industry than ever before.

The Annual Meat Packers Guide was conceived and produced to provide factual information, reference material and pertinent data for the meat packing industry and its related fields. It has fulfilled its function so well that it has already earned a well-deserved place in every packer's library. We

pledge our full ability and resources to production of even better Guides in the future.

The 1943 edition of the Annual Meat Packers Guide will be sent without charge to the following individuals in every plant of the meat industry: general managers and company officials, purchasing agents or buyers, superintendents and engineers. If your position qualifies you to receive the Guide, and you would like the 1943 edition, send your request on your company letterhead.

THE NATIONAL PROVISIONER

407 S. Dearborn Street

Chicago, Illinois



***I'LL ALWAYS BUY
YOUR BRAND OF SAUSAGES—***

***THEY LOOK
SO GOOD
AND TASTE
GRAND!***

**Give Your Sausages This
Two-Point Sales-Appeal with
ARMOUR'S
NATURAL CASINGS**

● Sausages made with Armour's Natural Casings are two-ways better: They have a plump, fresh appearance, because the elasticity of these casings keeps them clinging tightly to the meat—and they are more delicious, because the flavor-giving meat juices are sealed in. Mighty important advantages in making your sausages “best sellers”!

Armour's Natural Casings can be obtained in

any one of scores of different sizes and types . . . your nearest Armour branch can quickly supply you casings that are exactly right for all your needs. Good, uniform, strong casings, too—casings that have great resistance to costly breakage.

Remember all these advantages when you order sausage casings. Make that next order Armour's Natural Casings!

ARMOUR'S NATURAL CASINGS

Toward a More Appetizing Language—

MEAT packing is a masculine industry. Its work and its language definitely possess a blood and guts savor and a slaughterhouse flavor. Very frequently, in describing our work or our product, we call a spade a spade—and if you don't like it you can go make soda crackers or crochet a doily.

This Walt Whitmanesque insistence on speaking in terms of the facts of life is not an affectation; it is a natural characteristic of men who are close to the soil and animals and death and blood. They use the shortest word and, if need be, the ugliest word for their work and products. This may be all right "in the family"; many important industries have a language of their own.

However, those *who buy and cook* the meat industry's products, and many of those who eat them, do not have packinghouse background. Perhaps, to them, "a rose by any other name would smell as sweet," but they do prefer to buy and eat a frankfurt in a natural covering or casing to a frankfurt in a hog or animal casing. Silly? Maybe, but it's the lady's money that's paid across the meat store counter.

While a good many packers and their sales managers know how to employ euphemistic words

"process" for slaughter or kill) in describing industry operations or products, much can still be done in working out a body of appetizing meat terminology for use in public. There are too many "hogs," "cattle" and "calves," both in pictures and words, on product labels; too many product names, such as blood sausage, souse, pork cheeks and head cheese, which have an unfortunate connotation for the squeamish, and too much emphasis on the appearance and characteristics of uncooked meat rather than on the appetizing appeal of the cooked food.

Even the word "animal" has a bad effect on some consumers; shortening manufacturers recognized this long ago and gave the packing industry a sharp dig by labeling their product "contains no animal fats."

While we see no necessity for the kind of delicacy that led a newspaper to use "sow-bosom" for "sow-belly" and a farm organization to substitute "enceinte" for "piggy" in speaking of the 1933 sow slaughter (see H. L. Mencken's *American Language*), we do believe that our industry language, especially that used in dealing with consumers and retailers, should have more dining table savor and less abattoir flavor.

Keep the Scrap Flowing to War

THE NATION'S war machine *must* have scrap. Its needs are incessant and insatiable; unless an adequate supply of scrap materials is kept flowing, tank and gun plants slow down, shipyards lag—and American soldiers and sailors die needlessly because their tools are "too little and too late."

Urgently needed at the present time are scrap iron and steel, scrap rubber, nonferrous metals, collapsible tin tubes, fats, manila rope and burlap. In some sections, as ascertained by local salvage committees, rags, tin cans, waste paper and glass bottles are also needed.

Meat packers can make an important contribution to the salvage effort through scrapping abandoned and obsolete machinery and equipment, utilization of all critical materials to the best advantage, minimization of waste and spoilage, selective handling and segregation of scrap at the source, avoidance of scrap contamination and speeding the return of scrap through existing channels to mills and refineries.

Although many meat packing plants have done a good salvage job, much scrap can still be found in

the industry. Some of it is in unused rooms or corridors about the plants, some on plant grounds and some is being "saved" for a rainy day by master mechanics and operating men. While the meat plant employe who builds a bank of usable parts, materials and old but serviceable equipment for emergencies is actually contributing to the war effort, the accumulation of unusable odds and ends containing critical materials slows down war production.

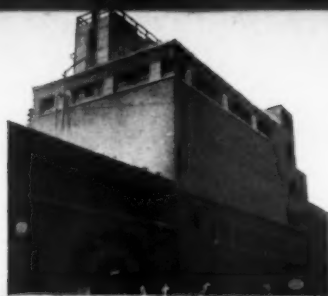
We once knew an old lady who saved everything—cloth, paper, bits of wood and metal, broken hardware, worn-out china, pots and pans, etc. Once in a while she found a use for some of her savings, which filled her with glee, but when she died her attic was full of useless junk neatly filed in boxes, barrels and bureaus. We have known some master mechanics who were a good deal like that old lady.

Don't measure the importance of your scrap collection efforts by the tonnage; while steel and iron are needed by the ton, every pound of copper, bronze, lead, aluminum and rubber is precious. The main thing is to get it out of idleness into usefulness in planes, tanks, guns, shells and ships.



KREY COMPLETE





LET NEW PHASE OF EXPANSION PROGRAM

THROUGH a program of plant modernization and expansion, major portions of which have been completed recently, but which is still continuing, Krey Packing Co., St. Louis, Mo., has considerably improved its ability to aid in filling the meat needs of the armed forces, civilians and our allies during the war emergency.

By the latest improvements the Krey company has brought plant cutting and processing capacity into balance with killing capacity of 600 hogs per hour.

Like some other progressive packing companies, Krey's modernization program has no official beginning or end. Some work was done in 1940, including installation of over-the-fire units in the boilers; these increased boiler capacity and efficiency and cut maintenance costs. Although some plans have necessarily been modified because of wartime restrictions, the company is currently engaged in installing facilities for meat canning and is enlarging inedible rendering capacity.

Fred Krey, veteran president of the firm, passed away early this year. J. F. Krey is vice president and general manager and J. E. Stephens is vice president and treasurer. Other executives and officials include C. E. Bischof, secretary; L. L. Duncan, general superintendent; R. R. Klauke, city sales manager and advertising manager; F. W. Marlow, master mechanic, and L. E. Joslin, engineer.

While two new units have recently been added at Krey's—Building 3 and 4—these form an integral part of the

existing plant and modernization has not stopped with their walls but has been carried over into adjacent plant areas. Construction of Building 3 was begun about January 1 and was completed around July 1. Remodeling and additions to Building 4 were completed a year earlier. These buildings supplanted existing structures containing essential departments and space, and construction had to be carried on around and through plant operations which could not be interrupted.

The firm of Henschien, Everds and Crombie, packinghouse architects and engineers of Chicago, designed the new Krey units.

New Brick Structure

Because plans were made and materials and equipment ordered well in advance of construction and U.S. entry into the war, the Krey company was able to complete the two new units without important change or substitution of materials. It was necessary, however, to use reinforced concrete construction in some sections where structural steel was originally planned.

Building No. 3 is five stories high and of brick and concrete construction. It contains: First floor, packing and shipping room, ham chilling cooler and lard storage tanks; second, sausage cooler, P.S. lard tank charging room and boiled ham cooler; third, pork trimming; fourth, pork cutting, and fifth, dry storage. S.P. meat grading and lard refinery are in the basement of this unit. The up-to-date cutting floor, with a capacity of 600 hogs per hour, has several interesting features which will be described later.

Building 4 is in part new and part old construction. It contains: First floor, smoked meat hanging room; second, sausage manufacturing and S.P. meat wash room; third, fresh pork holding cooler; fourth, holding cooler, and fifth, storage space which may be devoted to canning.

The Krey plant's lard rendering capacity was increased materially by installation of seven new vertical tanks and the reconditioning of three others which are housed in Building 3; the net gain was four tanks.

The new pork cutting room on the fourth floor of Building 3 is one of the most modern and efficient in the United States. Handling is completely mechan-

ized from the time the carcasses leave the chill room (third floor) and move by chain up to the fourth floor, until the various cuts are deposited, via chute, in curing departments, trimming room, fresh pork holding cooler, etc. Trucking is confined to selected cuts, such as fancy D. C. bellies.

Most of the cutting room equipment—conveyors, rollers, etc.—was supplied by the Allbright-Nell Co., Chicago, and incorporates features of design developed by that firm.

Top floor plan, opposite page, shows how cutting line forms almost a complete loop without subsidiary branches for the different cuts. Carcasses move up from the chill room on a chain paralleling one wall, are cut down on the moving table running at right angles; hams are removed by the sawyer and shoulders chopped by a circular knife and ribs are scribed. The hams move down a conveyor at right angles to the hog cutting table, feet are removed at the band saw and hams travel along a table past skimmers, trimmers and finishers and down a spiral ham chute.

Shoulders move along a parallel table at which butt skimmers, callie trimmers and butt trimmers are stationed. Butts, callies, shoulders and blade tips then slide by chute to the third floor trimming room or curing cellar.

Cuts Travel to Chute

Loin table is a continuation of the hog cutting table. Loins are trimmed and passed over by the trimmers to a parallel loin table which terminates in a chute leading to the third floor.

The loinless sides pass through a roller, are ribbed and separated into bellies and fat backs, passing through a second roller, and travel down the belly and fat back trimming table (set at right angles to the main hog cutting table). This trimming table terminates in a chute for the fat backs, while the bellies go over onto a belly grading table. Bellies are graded, shaped, weighed and loaded on trucks at the end of this last conveyor table.

Normal working force in cutting room is 80 to 85 employees; there are about 50 in the trimming room.

Cutting room walls are ceramic tile from floor to ceiling except for concrete curb. Walls are insulated with 3 in. of cork and ceiling with 2 in. The cutting room floor is vitrified brick, 1½ in.

(Continued on page 17.)

CLOSEUPS OF PORK OPERATIONS

- 1.—Pork cutting room scene. Carcasses are being dropped on moving hog table. Operator at left is using machine driven saw to saw ham bone.
- 2.—View at end of pork cutting table shows side roller and belly and fat back roller, where backs are separated from bellies and flattened out. Fat back trimming table is in foreground.
- 3.—Workers at shoulder butt and callie trimming table, working on the various shoulder cuts.
- 4.—Working on bellies. Light intensity over cutting and trimming tables measures 50 foot candles.

OPA Busy on Livestock Ceilings; Pork Revision Promised "Soon"

J K. GALBRAITH, deputy administrator of the Office of Price Administration, told representatives of 600 independent meat packers this week that "flat dollars-and-cents ceilings for pork products will be released in a few days."

Mr. Galbraith, appearing before the small business committee of the Senate, said that new pork and lamb ceiling regulations had been prepared and that similar regulations for beef and veal would be ready in the very near future. He also announced that a ceiling on live hogs had been devised and that work was still proceeding on livestock ceilings.

"The new regulations which have been prepared set a base wholesale price for each green and processed pork cut," he told the committee. "This price will prevail uniformly in a zone encompassing the area of heavy hog production in the Middle West. Prices for these cuts in other areas will be equal to the base price, plus freight from designated basing points."

"Allowances will be made for processing, selling and delivery of the products, but the price on any given cut at any particular point will be the same for all sellers. As nearly as possible, sales to the government will be at civilian levels."

Will Eliminate Inequalities

Mr. Galbraith added that he felt that flat prices set up in the new regulation will eliminate the inequalities which now exist and will allow further utilization of all slaughtering and processing facilities.

"We are arranging this new schedule on a dollars-and-cents basis for each wholesale cut of pork in every zone in the United States. This doesn't mean a change in the price levels, but rather straightening out margins between sellers," he said.

The deputy administrator said that work on a ceiling price for live hogs had been in progress since August 20 and that his staff, in cooperation with representatives of the Department of Agriculture, had held numerous meetings with livestock producers and meat packers.

"This is the most difficult job ever undertaken," he said when speaking about livestock ceilings. "The farmers are strongly opposed to such ceiling prices and as they are also small businessmen they have a right to be heard. But as soon as we feel our plan is right, it will be issued. It will, however, be some time before we are ready with a ceiling price on livestock."

Wilbur LaRoe, jr., general counsel for the National Independent Meat Packers Association, told the committee of the plight of the 1,900 small packers,

TEMPORARY CEILING FOR MUTTON, POULTRY AND MILK PRODUCTS

Maximum prices for mutton (other than lamb), poultry, dairy products and other essential foods were placed under ceilings at wholesale and retail levels of trade by Temporary Maximum Price Regulation No. 22, issued by the Office of Price Administration and effective October 5, 1942.

The ceiling price for each food under the temporary regulation is based on the highest price charged by the seller during the period September 28 to October 2, 1942, inclusive. If the seller did not sell the listed food during the base period, his maximum shall be the highest price charged during that period by his most closely competitive seller of the same class for the same food. Sales by farmers are exempt from the regulations.

In addition to mutton the listed foods include milk products, eggs, poultry, potatoes, canned citrus fruits and juices, flour and dry beans and peas.

many of whom, he said, may have to close their plants.

Fred M. Tobin, president of the Tobin Packing Co., Inc., Fort Dodge, Ia., one other in Iowa and two in New York, told the committee of the serious plight of his organizations.

"We have been suffering terrible losses on both pork and beef," he said, "and unless the OPA will raise our selling prices so we can cut a margin of profit out of our pork and beef, it is going to wipe all the small packers out of business. The period from May until October is practically the only profitable time for small packers doing a local business. These meat ceilings have robbed us of our opportunity of making profits this summer and even though we get a ceiling on livestock we will have to fight the elements of the packing business to make any profits from now until next May."

Other statements were offered by packer representatives from all sections of the country and the seriousness of conditions was brought forth by each speaker. Statements of plants being on the verge of closing were numerous, and warnings were issued that if they did close because of continued losses due to the inequalities of ceiling regulations, it would be impossible to slaughter the expected heavy volume of livestock that will be coming marketward shortly. Packer representatives pleaded that in asking for profitable ceiling prices, they were doing so in the interest of the war effort.

Undismayed, Government Indicts More Packers

In spite of the acquittal of packer defendants in similar cases elsewhere, Armour and Company and Swift & Company and six officials of the two firms were indicted last weekend by the federal grand jury at Dallas, Tex., on charges of acting in restraint of trade in connection with the purchase of hogs and sheep on the Fort Worth livestock market. Two indictments were returned, one covering sheep buying and the other hog purchases in the Fort Worth area.

A. A. Lund, general manager of Armour's plant at Fort Worth commented: "We deny absolutely that Armour and Company or any of its employees have engaged in any violation of the anti-trust laws in buying livestock at the Fort Worth market. . . . This investigation at Dallas is similar to investigations which have been carried on at other contract markets throughout the country during the past year. The only case to come to trial was at St. Joseph, Mo., where the packing companies and officials were absolutely exonerated of all charges. In Denver a similar case was thrown out of court."

John H. Hall, general manager of Swift's plant, also referred to the St. Joseph and Denver cases in declaring: "I'm absolutely certain that Swift & Company and the men named in the indictment have not violated any law. . . . It is unfortunate that the time of our key men who are so badly needed on war work has to be taken to refute such charges."

Pork Ceiling Changes

At the request of lend-lease authorities, the Office of Price Administration has authorized government agencies buying canned pork products for export to pay certain additions to prevailing ceiling prices in order to cover special packing costs.

These additions include 50c per hundredweight for packing in solid wooden boxes; 50c per hundredweight for packing in fiber boxes overcased in wire-bound wooden boxes; and 10c per hundredweight for certain other types of boxes.

Some United Nations have requested that canned meats be shipped in solid wooden boxes rather than in the usual fiber containers in order to minimize the danger of spoilage in transportation of product.

OPA is granting this request temporarily as asked, pending a detailed study to determine actual costs of such special packaging. The authorization is contained in Amendment No. 2 to Maximum Price Regulation No. 148 (Dressed Hogs and Wholesale Pork Cuts) and becomes effective October 8, 1942.

Text of the amendment follows, in which Section 1364.22 (b) (2) is redesignated § 1364.22 (b) (2) (i), and

(Continued on page 19.)

New Bulk Lard Packages

Efficient and Economical

SUBSTITUTION of new materials for critical war items without disrupting production or injuring the quality of the product is a problem facing the packing industry on several fronts. That the problems of substitution are being met rapidly and efficiently is a credit to the ingenuity of the industry and its suppliers. And as is frequently the case with emergency situations and their solution, the final result is often a product superior in many respects to the one being replaced.

This seems to be the situation in the bulk lard packaging field. With metal containers out of the picture, packers are looking for substitute containers that will not leak, can be filled hot, will ship well and will not take up valuable shipping and storage space. The problem appears to have been answered by various types of grease-proof liners for insertion in heavy cardboard or plywood containers.

A number of well known packers have been conducting tests with the products available. So satisfactory have been the results that at least one user believes that this method of handling lard should be standardized and made permanent for the industry—not only for the duration but after the war as well. The American Meat Institute has been working with suppliers on the lard container problem and the type of containers has been fairly well standardized—a durable box that is a perfect cube, economical of space both in coolers and in transit.

Perfecting Greaseproof Liners

A number of fiber containers being manufactured are adaptable for the purpose. To make these boxes suitable for lard, other manufacturers have been hard at work perfecting greaseproof liners. One firm (Central States Paper and Bag Co.) offers two types of liners in two sizes and two weights. The liners are used for containers of 25- and 50-lb. capacity. One type is a vegetable parchment liner in 35- and 40-lb. weights and the other a greaseproof lard liner in the same weights. For the box of 25-lb. capacity the liners, or bags, are 9¼ by 8¼ by 21 in., with a bellows pinch. Liners for the 50-lb. box, in either parchment or greaseproof paper, are sized at 12¼ by 11¼ by 26 in.

The liner bags are opened and placed in the boxes without the use of a mandrel and hot lard is run into them. The liners are long enough so that several types of closures can be made. Tests made on this type of container by two St. Louis packing firms showed no leakage even under adverse handling conditions—storage in the engine room for 48 hours, holding on the shipping plat-

form under St. Louis summer temperature for a like period, and general rough handling without benefit of cooling.

In the matter of cost this type of lard packing—fiber or corrugated boxes with liners—means a considerable initial saving over the type of containers previously used. Cost of the containers and liners varies somewhat with the type of box used, but will average around 12 to 13c for the 25-lb. type to 17c for the 50-lb. package. One of the biggest savings is in storage and shipping space. There need be no dead space in coolers or in cars when the cube shaped package is used for they line up closer and absorb all available space.

Still another type of bulk lard packaging that has proved very satisfactory under packing plant conditions calls for the use of cellophane liners. There has been no problem of product leakage, even under adverse conditions. The cellophane liners are made for 25- and 50-lb. fiber boxes for lard packing, and in 1-lb. and other small units for lend-lease shipments. The manufacturer of this liner (Milprint, Inc.) also has sizes and types for round fiber drums and for boxes used for soups, scrapple, and other products. In the latter case the liner and fiber container are used as the mold for the product in its manufacture and later become the shipping container.

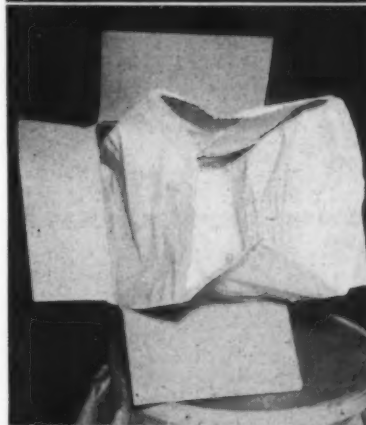
Mandrels, largely of wooden construction, are used in inserting these cellophane liners into the various sized containers. With the 25- and 50-lb. lard boxes the process is entirely mechanical. Insertion of the liners into the small containers calls for use of a blast of air from the sausage stuffer line. Filling the lard containers, after production gets under way, is as fast as under the previous system. A recommended practice for maximum production is to concentrate a day's activities on one type of container and liner—say the 25-lb. size. For 100-lb. lots for lend-lease or other purposes, four containers could be incorporated into one large

HOW NEW BOXES ARE USED

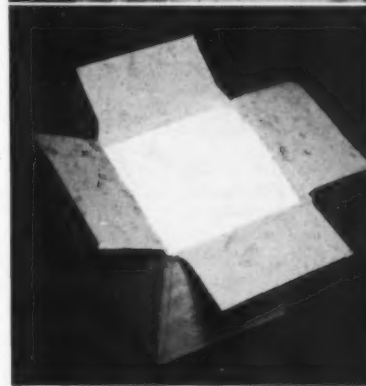
- 1.—Type of lard box liner made by Central States Paper and Bag Co. This liner for 50-lb. lard box is made in both vegetable parchment and greaseproof paper.
- 2.—Fiber box with liner inserted ready to be filled with hot lard.
- 3.—The new lard container filled, with liner folded over and box ready to be sealed for shipment.
- 4.—Mandrel used for inserting cellophane liners into fiber lard boxes. This liner is a product of Milprint, Inc.



1



2



3



4

container, retaining the advantages of a cube shaped package for maximum use of storage space.

Lard packaging in 25- and 50-lb. lots, using liners and fiber containers, makes for a minimum cost on the bulk product, leaving more attractive packaging for the small sizes going directly into the hands of the consumer. The cellophane liner is an advantage to the user of the bulk product in that any desired amount can be cut off, leaving the liner intact around the unused portion of product.

Use of the cellophane liner and fiber containers, it is reported, makes for a considerable saving in packaging cost over former methods of lard handling. The product can be poured into the cellophane lined boxes at high temperatures. Pioneering work with this type of liner started in the frozen egg industry, where the product has been giving excellent results for some time with no leakage or contamination of product.

TANNERS' COUNCIL TO MEET

The annual meeting of the Tanners' Council of America will be held on October 14 and 15 in the Waldorf-Astoria hotel, New York, N. Y. It is planned as a working convention dealing with the repercussions of the war upon the leather industry. The program is studied with talks to be given by men conducting the leather industry in Washington, D. C.

Navy Meat Buying Technique Different From Army Method

THE Navy does not maintain an activity similar to the subsistence research laboratory at the Chicago Quartermaster Depot. The Navy works through the Bureau of Animal Industry, Department of Agriculture. However, naval student officers, members of the Supply Corps, have been sent to the Chicago Quartermaster Depot for observation and instruction and the Navy has, from time to time, accepted advice from that activity.

Contracts for meat and meat food products are executed sufficiently far in advance to permit deliveries to be properly inspected by an inspector of the BAI at the time of preparation. Upon final delivery, no meats or meat food products will be accepted by the Navy that do not bear the special Navy brand and are not then in compliance with the federal specifications.

Any packer who operates a plant under the supervision of the BAI who desires to prepare meat and meat food products in accordance with federal specifications is permitted to do so. Inspectors inspect the meat and meat food products and place the Navy brand upon such as are in accordance with the specifications and Navy requirements

thereunder, regardless of whether the packer has, at the time of preparation, any contract with the Navy for such products.

Delivery is required to be made, in all cases, in packages indicated in the specifications for each item, unless smaller quantities than full packages are required by small vessels or naval hospitals or to meet special needs. In case of deliveries of less than full packages of meats or meat food products, care must be taken by the local inspector to see that the original package bears the Navy brand and that the quantity left in the package is properly identified in order to prevent question as to Navy branding of any meats tendered for delivery.

All provisions furnished the Navy must be guaranteed by the contractor to conform to the provisions of the Federal Food, Drug and Cosmetic Act of June 25, 1938, and to amendments and subsequent decisions pertaining thereto, all as in effect on date of invitation for bids.

Government Stamp Required

Except where the exigencies of the naval service require otherwise, all meats delivered shall be from the carcasses of animals slaughtered under the supervision of the Bureau of Animal Industry. The meats shall be marked, in accordance with regulations governing meat inspection, "U. S. Inspected and Passed," or the proper abbreviation thereof. All meat and meat food products for the Navy are inspected for specifications and marked with the special stamp only in establishments operating under the supervision of the BAI.

Meat food products and cured meats, such as hams, bacon, sausage, etc., are inspected for compliance with federal specifications and so stamped at the establishment where actually prepared. An inspector of the BAI supervises the preparation of such products. Before beginning the preparation of such products under the specifications, the contractor notifies the inspector in charge of the local BAI office, in order that an inspector may be assigned to this duty during the time the products are being prepared.

Fresh meats which are to be delivered in carcasses, sides, quarters, and cuts are inspected for compliance with federal specifications and stamped with the special navy stamp. In the case of this class of meat, it is not essential that the meat be prepared especially for the navy. The contractor may submit for inspection fresh meat in the chilled state, which he proposes to deliver under a navy contract; and the inspector stamps, with the Navy stamp, such meat as complies with the federal specifications and Navy requirements thereunder. Meat and meat products passing through plants not under inspection may be accepted provided they originated at plants under regular federal inspection and bear the BAI inspection stamp and the special navy stamp.

(Continued on page 18.)

INDUSTRIAL CHEMICAL SALES

DIVISION 230 PARK AVENUE
NEW YORK CITY
WEST VIRGINIA PULP & PAPER CO. 718 PUBLIC LEDGER BLDG.
PHILADELPHIA
35 E. WACKER DRIVE
CHICAGO, ILLINOIS
344 LEADER BLDG.
CLEVELAND, OHIO

OCTOBER 10 SATURDAY

Try using 0.1% Nuchar No. 2-A on
your pure lard, because it clarifies and
removes color without disturbing the
conjugation or interfering with the nat-
ural good qualities of the lard.

ACTIVE

NUCHAR

CARBON

Up and down the MEAT TRAIL

MORRELL STAGES BIG BARBECUES

More than 4,500 club members in South Dakota and Kansas were guests of John Morrell & Co. at three barbecue picnics this fall. The first, staged at the Sioux Empire fair in Sioux Falls, served over 1,200 guests. The second barbecue, at the South Dakota state fair, was attended by 1,800. The last, but not least, was staged at the Kansas Free fair, Topeka. Here 1,500 persons were served.

Barbecue menus featured prize-winning beef barbecued for 25 hours over a charcoal fire, buns, pickles, potato chips, chocolate milk, ice cream and cookies. An entertainment program was provided at each barbecue. A prefabricated building built to resemble a farm barn, and decorated with club colors and emblems, was constructed by Morrell for use in preparing the beef.

At the Sioux Empire and South Dakota state fairs, one of the highlights was the presence of Gov. Harlan J. Bushfield of South Dakota. He was introduced by J. M. Foster, manager of Morrell's Sioux Falls plant. At Topeka, Gov. Payne Ratner of Kansas was introduced to the 4-H club guests by R. M. Othwaite,



manager of the Morrell Topeka plant.

The upper photo shows Charlie Neal (left), chef at the Sioux Falls plant, and Jack Christian, foreman of the cutting department there, who handled the barbecuing of the beef at all three picnics. In the lower photo (l. to r.) are Cecil Cook, head of the Topeka plant police patrol, R. M. Othwaite, plant manager, Miss Lucille Deghand, plant employee, Gov. Payne H. Ratner of Kansas and others who figured prominently in the Topeka barbecue.



Sol Westerfield Dies

Sol Westerfield, 71, owner of a wholesale meat market at 1409 W. Madison st., Chicago, and an aid to Herbert Hoover in the World War I food administration, died on October 8 of a heart attack in the Lake Shore Athletic club, Chicago. He had gone to the club with several friends when he suddenly

collapsed. An inhalator squad attempted to revive him but the effort was of no avail.

Well known to the local meat trade, Mr. Westerfield was formerly president of the Retail Grocers Association, president of the Chicago Butchers and Grocers Association and vice president of the National Association of Retail Grocers. He is survived by his widow and three sons.

Personalities and Events of the Week

T. J. Byrnes, formerly connected with the Cudahy Packing Co. at Omaha, has been named a special consultant in the meat packing section of the WPB foods division. Mr. Byrnes, a consulting engineer, has recently been in the employ of the Vilter Manufacturing Co., Milwaukee.

The plant and property of the East St. Louis Cotton Oil Co., a wholly owned subsidiary of Armour and Company, has been sold to the Robert Bas-kowitz Co. of St. Louis. The property consists of 20 acres of land and four one-story manufacturing and warehouse buildings.

William Preece, 69, head of the wholesale meat firm bearing his name, died at Toledo, O., September 26. He had been in the wholesale meat trade 45 years.

William Maybaum, president of the Maybaum Packing Co., Newark, N. J., died of a heart ailment October 1. He was 71.

Walter Simmons, formerly merchandise manager of the American Dairy Association, has joined the staff of Armour and Company. Mr. Simmons will handle special merchandising problems in the promotion of Armour dairy products.

After an absence of ten weeks due to illness, Abe Siegel, vice president of Siegel-Weller Packing Co., Chicago, is back on the job.

George A. Hormel & Co. is releasing through its New York export office a press advertising campaign designed to cover the major portion of Latin America. Sixty-two publications in 19 Latin American countries will be used. Initial copy will appear November 1. The copy is being prepared in cooperation with the Coordinator of Inter-American Affairs and will devote a good share of its theme to the war effort of the United Nations.

Two Eau Claire, Wis., meat firms—the Claremont Packing Co. and the A. F. Schwahn Co.—are flying Minute Man flags.

A permit to remodel a section of the Drummond Packing Co. for a meat canning plant has been approved by the Eau Claire, Wis., city council. Cost of the addition will be \$10,000.

"Steamed frankfurters in a thermos bottle" were one of the features of the lunch box demonstrations for war workers put on by a prominent Seattle store. The demonstration, lasting a week, featured a number of cuts of meat and the

preparation of tasty lunches was shown in all details. With more than 100,000 men and women in war plants in the vicinity of Seattle, the problem of proper nutrition is important.

Glenn R. German is the new manager of the Swift & Company unit at Watertown, S. D. Mr. German, who has been with the Swift organization at Denver, succeeds Nathan B. Swift, who will become manager of the Portland, Ore., plant.

The Union Packing Co., 3030 East Vernon ave., Los Angeles, is building an addition to its plant.

Henry C. Zeller, president of the tanning firm of G. F. Zeller's Sons, Inc., from 1907 to 1941, died in Buffalo, N. Y., at 82. Mr. Zeller entered the leather business in 1874. He was Buffalo police commissioner from 1906 to 1912, a bank director, and a director of the Buffalo Livestock Exchange. He was also a friend of two presidents—Grover Cleveland and Herbert Hoover.

"Meat for Victory" will be the keynote of the seventeenth annual Great Western Livestock show, which will be held at the Los Angeles Union Stockyards December 1 to 4.

L. O. Barr, general manager of the Swift & Company plant at Omaha, recently announced that 10 per cent of the company's Omaha payroll is being invested in war bonds.

Tallow, bone, and animal tissues are among the products going to make up the new "tinless can" for the Macmillan Petroleum Corp., Los Angeles. The new liquid-resistant container has no metal in its makeup and is being used to merchandise motor oil.

Herman F. Veenker, general superintendent of the John Morrell & Co. plants, and a director of the company, has been elected to the board of directors of the Northwest Security National bank of Sioux Falls, S. D.

Harold Blacker, for the past seven years connected with E. Greenebaum Co., New York, has been promoted to the job of shipper.

H. B. Richie, Swift & Company, spoke on "Food Technological Problems in South American Countries" at a meeting of the Chicago Dairy Technology Society.

To ease the minds of Detroit housewives regarding the threat of a meat shortage, members of the Detroit Independent Meat Packers Association have gone on record pledging to carry on their business in spite of current ceiling prices. The association members, while losing money, hope that they will get aid through more equitable ceiling prices and uniform labor costs.

Considerable fire and water damage was done to the plant of the Alabama Packing Co., Birmingham, Ala., September 25. The fire was believed to have started because of an overheated smokehouse.

J. A. Brown, provision man of Swift & Company, Pittsburgh, has been substituting for C. A. Whetzel, manager, who has been on a vacation.



Realizing the tremendous importance of food and the need for every available pound of meat the Plankinton Packing Co., Milwaukee, Wis., by means of the above poster, extended its food conservation program to the men who handle the animals while they are "still on the hoof."

Housewives of the Los Angeles area delivered over 500,000 lbs. of salvage grease to collection agents during the first two months of the grease drive.

Rudolph Wontkowski, 63, a sausage maker at Fred Usinger, Inc., Milwaukee, for 25 years, died September 15 in a local hospital.

William J. Kane, 77, one of the original organizers of the Butcher Workmen of America, an American Federation of Labor affiliate, died recently at his home in Brooklyn, N. Y.

To help relieve the petroleum shortage in the East, six tank cars of John Morrell & Co., Ottumwa, Ia., have been donated to the war effort "for the duration." The cars were sent to Louisiana to haul aviation gasoline to the eastern area.

According to the chamber of commerce of Omaha, Neb., 11,855 persons are employed in packinghouses in that city at the present time.

Mathew Elliot, 83, formerly a director of the Rochester Packing Co., Rochester, N. Y., passed away at his home last week.

William J. Kane, 78, for 32 years well known in the Brooklyn wholesale meat trade, died September 27 in Brooklyn, N. Y. Prior to his retirement 12 years ago, Mr. Kane had been connected with Wilson & Co. for 45 years.

Sidney H. Shaw, 68, associated with Swift & Company for 40 years, died September 19 in Baltimore, Md. At the time of his death he was secretary of Corkran Hill and Co., a Swift affiliate. He started in the meat packing business at Kansas City and was later at Denver and Chicago.

The Seymour Packing Co., Topeka, Kans., is cooperating with the tuberculosis control division of the Kansas board of health in having all of its employees take the photo-roentgen health

examination. It is the second firm in the state of Kansas having this test made.

Walter L. Heil, head of the Heil Packing Co., Martins Ferry, O., died suddenly. He was 46.

Ernest L. Prior, formerly head of the spice firm of E. L. Prior & Co., New York, died September 21 at Ft. Myers, Fla.

La Victoria Packing Co. has been established at 3601 Brooklyn ave., Los Angeles, by P. A. Baca.

For the second consecutive quarter, the Division of Purchases of the state of Virginia has been forced to buy state institution beef on the hoof on the open market because meat dealers refused to submit bids on 450,000 pounds of product. According to A. B. Gathright, director of the division, arrangements will be made for some institutions to do some of their own killing. This practice has been carried on at times by the Southwestern State Hospital at Marion, Va.

H. C. Dormitzer, general superintendent, Wilson & Co., Chicago, was a recent New York visitor.

F. L. Faulkner, automotive division, Armour and Company, Chicago, spent a few days in New York the past week.

The Hughes-Curry Packing Co., Anderson, Ind., recently dedicated its Minute Man flag at a special evening ceremony attended by 180 employees. The company had a 100 per cent sign-up for war bond purchases.

Plan Erection of \$750,000 Meat Plant in West Texas

Purchase of 138 acres of land at Stanton, in west Texas, by the newly organized Stanton Packing Co., is announced. Preparations are being made to erect a \$750,000 packing plant with a potential weekly capacity of 3,500 cattle, 7,500 sheep, 5,000 goats, and 2,000 hogs. The new plant will be the only federally inspected packing plant in the state between El Paso and Fort Worth.

Purchase of cattle for feeding has already begun and more cattle will be purchased each week throughout the year so that a part of the requirements in fed beef will be available for slaughter when the plant opens.

Main stockholders of the new organization are H. A. Emerson of New York, N. Y., and P. D. Anderson of Del Rio, Texas. The men are associated with John W. Ashworth, New York carlot meat handler. Backers of the new plant point out that there are more than 300,000 soldiers and government workers within trucking distance of the west Texas point.

A determining factor in the selection of the site in the Mustang Draw district is the great supply of water and feed available for livestock handling. The area is served by Highway 80 and by the Texas and Pacific railroad, which runs through the property for more than half a mile.



Recent WPB and OPA Orders Affecting the Meat Industry



IN recent days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements which affect the meat packing and sausage manufacturing industry.

PRIORITIES.—Priorities Regulations Nos. 3, 11, and 12, governing extension of preference ratings, use of ratings by companies under the Production Requirements Plan, and reratings have been amended in several important respects.

Under Regulation No. 3 as now amended, a more flexible procedure is provided for the extension of preference ratings to obtain operating supplies by companies *not* under the Production Requirement Plan. A corresponding amendment has been made in Regulation No. 12. Former restriction which allowed the extension of ratings only for such operating supplies as would be actually consumed in processing production materials to which the same ratings were applied, is removed. The new regulations provide simply that a person who is not a PRP unit may extend ratings for operating supplies in any month up to 10 per cent of the cost of production materials to which the same ratings are extended during the month. Items for repair of production machinery (but not of building) are included in the definition of operating supplies. The new definition includes materials such as small hand tools which are generally considered operating supplies but which were excluded under the old provisions. Priorities Regulation No. 12, as amended, cancels the permission formerly granted PRP units to revise their own "rating pattern" twice a month on the basis of the ratings appearing on their unfilled orders. This change becomes effective for each PRP unit when it receives its PRP certificate for the fourth quarter. Before receiving the certificate the PRP unit may continue to operate under the provisions of Regulation No. 12 before it was amended.

RATIONING.—Final plans for institution of ration-banking in the Albany-Schenectady-Troy area of New York State are being worked out in cooperation with a committee of local bankers so that a start may be made in late October or early November, the Office of Price Administration announced last week. Cooperation in the system for handling ration paper and credits through banks on a "checking account" basis instead of through heavily overloaded local war price and rationing boards, has been voted unanimously by representatives of 18 banks in the New York state area.

WPB HOURS.—The War Production Board has gone on a full six-day week for the duration. The regular office

hours of WPB, both in Washington and in the field, now are from 8:30 a. m. to 5:15 p. m. daily except Sunday. Purpose of the order is to insure that all offices and units of WPB function six days a week, without a let-down on Saturday afternoons.

PRP.—The Production Requirements Plan unit in the Food Supply Branch of WPB has advised the American Meat Institute that the PRP meat packing applications for the fourth quarter have been processed and are about to be issued. They should be in the hands of applicants within a few days. It is reported that allocation of critical materials to the Food Supply Branch is somewhat smaller than had been expected, and requirements on PRP applications have been reduced somewhat from the quarter just ended. There is, however, a reserve on which food processors may draw through PD-25-F interim applications.

REGULATORY ANNOUNCEMENTS.—C. R. Wickard late last week amended Service and Regulatory Announcements No. 99 so that the grade specified as prime for beef carcasses and wholesale cuts is suspended for the period during which maximum price regulations are in effect. All carcass beef and wholesale cuts meeting the specifications of prime grade shall be graded choice during the period.

At the same time Mr. Wickard amended Service and Regulatory Announcements No. 114 to eliminate the prime grading on veal and calf carcasses. Any calf or veal carcass meeting the prime specification shall be graded choice.

CEILINGS.—In Order No. 2 under Maximum Price Regulation 169, the Office of Price Administration has given the E. Kahn's Sons Co., Cincinnati, O., permission to sell certain beef cuts at the following prices.

	Cents per pound
Hindquarters of beef, choice grade.....	24
Hindquarters of beef, good grade.....	23
Carcasses of beef, choice grade.....	22

OWI AIDS PLANT PAPERS

Recognition of the importance of plant publications and house organs has prompted the Office of War Information to issue a bi-weekly "Victory Letter." The news letter will give the editors of employee publications short articles dealing with various phases of the war which may be of use in building employee morale.

"The number of plant and house publications in America has increased greatly since the war," says OWI. "They help to stimulate production and keep up morale. They are almost a necessity now."



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharping and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY
MFRS. SALES CO.

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

OPA's Uniform Method of Fixing Maximums on Lard

IN A move to assure continued production and normal distribution of lard, the Office of Price Administration this week established uniform methods of computing maximum prices at the processor level. This action, taken to bring lard prices in line with shortening prices, raises maximum prices of processors of lard and supplants the present processor method of computing maximum prices on the basis of each processor's February, 1942 selling prices.

OPA officials stressed that separate action is being taken through a regulation which will provide for the establishment of wholesale and retail ceilings on lard by the addition of a fixed percentage markup over replacement cost. This step, says OPA, is being taken to eliminate the present squeeze at the wholesale and retail level and to equalize by types of retail stores the wide variation in retail lard prices now existing.

New price ceilings for loose lard at the processor level are established in Amendment No. 10 to Revised Price Schedule No. 53, effective October 13, 1942, through the use of three base points:

Three Basing Points

(1) Chicago and East St. Louis basing area, including that part of the continental United States east of the Mississippi River and north of the northern boundaries of Tennessee and North Carolina.

(2) Kansas City basing point area, including that part of the continental United States east of the Mississippi River and south of the southern boundaries of Kentucky and Virginia.

(3) Multiple basing point area, including that part of the continental United States west of the Mississippi River.

Maximum price for loose lard is set for the Chicago and East St. Louis area at 12.80c per lb., in tankcars, delivered within the corporate limits of basing points. This compares with an 11.90c ceiling at Chicago previously. New ceilings for the other two basing areas are 12.55c. The 1/4c discount represents the approximate normal differential between Chicago and such other points.

The processor may figure his ceiling price for loose lard sales to any community by the following method: First, he should determine in which basing point area the place is located to which he intends delivering the lard. Second, he should put down the basing point loose lard price for that area as set forth in the schedule. Third, he should find out the tank-car freight rate per pound from the nearest basing point in the area involved to the community of

sale. Fourth, he should add this freight rate to the basing point loose lard price. The resulting figure is the processor's ceiling price for loose lard delivered at that particular community. No other charges may be added to this delivered price.

The ceiling for base or standard commercial refined lard in tierces is determined in similar fashion. The processor must determine the basing point area in which his buyer operates from, as well as the basing point area price. Then, the processor must ascertain the packing house product freight rate per pound from the nearest basing point in the area involved to the community of sale. This freight rate then may be added to the refined lard price of, for example, 14.55c per lb. Chicago area, and will constitute the final refined lard maximum price at processor level.

In computing maximums for lards other than loose and base refined, the processor will use the quality differentials representing increases or decreases from the refined price as set forth in the new schedule. Package differentials for lard sold other than in tierces also are spelled out in the amendment.

Government purchases will be continued in adequate flow under the new amendment by establishment of a maximum price for Federal Surplus Commodities Corporation buying of 14.25c per lb. in export boxes, Chicago basis.

Maximum prices for cash lard and futures contracts traded on the Chicago Board of Trade will be 13.80c per lb., Chicago basis. This is .90c per pound over former ceiling levels and is in line with the adjusted 12.80c loose lard price in the Chicago area.

Ceiling levels also are provided for processors operating branch houses and selling through car-routes.

Text of Amendment 10 to Revised Price Schedule 53 follows:

FOOD PRODUCTS

Subparagraph (8) of paragraph (b) of § 1351.151 is amended to read as set forth below:

§ 1351.151 Maximum prices for fats and oils. (b) (8) Lard. On and after October 13, 1942, subparagraphs (1) to (5), both inclusive, and subparagraph

(7) of this paragraph (b) shall have no application to lard and the maximum prices thereof shall be computed as follows:

(i) Chicago and East St. Louis basing points area. This area shall include that part of the continental United States east of the Mississippi River and north of the northern boundaries of Tennessee and North Carolina. Chicago and East St. Louis basing points maximum prices:

(a) Loose lard, 12.80c per lb., in tank cars, delivered within corporate limits of basing points.

(b) Base or standard commercial refined lard, 14.55c per lb., in tierces, delivered within corporate limits of basing points.

(1) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area, outside the corporate limits of the basing points, shall be 12.80c per lb., plus the tank-car freight rate per pound on loose lard from the nearest basing point in the area to the community of sale. No other charges may be added to this delivered price.

(2) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community in this area, outside the corporate limits of the basing points, shall be 14.55c per lb., plus the packing house product freight rate, tare added, between the nearest basing point and the community of sale. No other charges may be added to this delivered price.

Kansas City Area Maximums

(ii) Kansas City basing point area. This area shall include that part of the continental United States east of the Mississippi River and south of the southern boundaries of Kentucky and Virginia. Kansas City basing point maximum prices:

(a) Loose lard, 12.55c per lb., in tank cars, delivered within corporate limits of Kansas City.

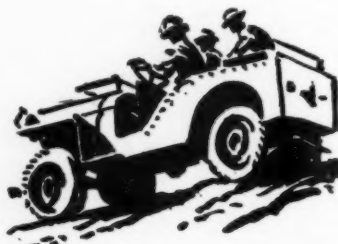
(b) Base or standard commercial refined lard, 14.30c per lb., in tierces, delivered within corporate limits of Kansas City.

(1) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area shall be 12.55c per lb., plus the tank-car freight rate per pound on loose lard from the basing point for this area to the community of sale. No other charges may be added to this delivered price.

(2) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community in this area shall be 14.30c per lb., plus the packing house product freight rate, tare added, between the basing point and the community of sale. No other charges may be added to this delivered price.

(iii) Multiple basing point area. This area shall include that part of the continental United States west of the Mis-

(Continued on page 20.)



Krey Plant Expansion

(Continued from page 9.)

thick, 4½ in. wide and 8 in. long. This is a larger brick than is ordinarily used. There are no windows in these rooms.

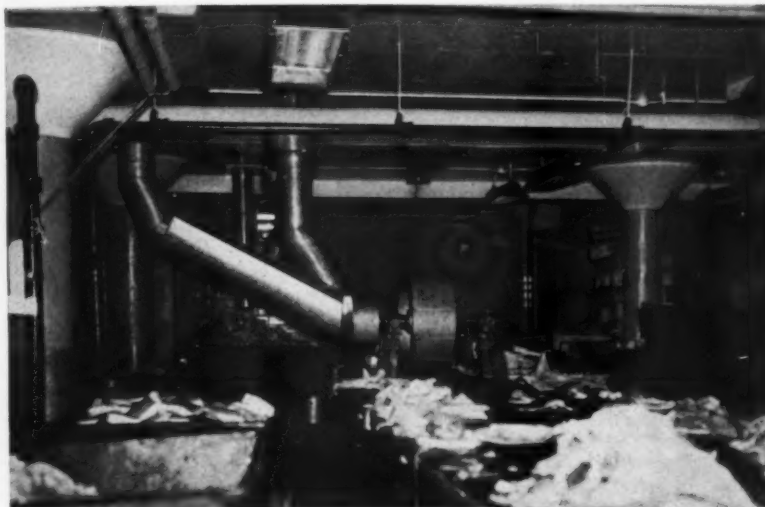
Fluorescent lighting is employed throughout both the cutting room and the third floor trimming room and has proved very satisfactory. Light intensity is 50 foot candles over cutting and trimming tables. It is believed to contribute considerably to the accuracy and efficiency of operations.

Air temperature in the cutting room is being held at 50 degs. F. with 70 per cent relative humidity. These conditions prevent condensation and have been found to be fairly satisfactory for the employees when they are suitably clothed. Air of the proper temperature and humidity is supplied by a single

conditioning unit made by the York Ice Machinery Corp. Air is changed ten times per hour. (Trimming room in Building 3 is held at 50 degs.; sausage cooler, 38-40 degs. and ham chill cooler, 26 degs.)

The conditioned air is carried through ducts from the cutting room unit cooler and is discharged into the room through air diffusers supplied by the Anemostat Corporation of America. This latter equipment diffuses and distributes the air evenly and without draft. There are no ill effects on product or workers in close proximity to these diffusers, it is reported.

Galvanized iron rather than plywood ducting is employed in the cutting room. To avoid condensation, the ducting is covered with 1 in. of cork and emulsified asphalt and painted with Glidden's road marking white.



VIEW IN KREY PORK TRIMMING ROOM

Interior view of Krey pork trimming room shows chute leading from pork cutting floor, located above. Note fluorescent lighting and the Anemostat air diffusers on ducts extending along ceiling.

STRETCHING GAS RATIONS

Operators of trucks and passenger cars can stretch gasoline rations as much as 50 per cent by correct and careful driving, together with proper care of the vehicle, the War Engineering Board of the Society of Automotive Engineers has reported to the Office of Emergency Management. Comprised of top-flight automotive and aeronautical engineers with J. C. Zeder, chief engineer of Chrysler Corp., as chairman, the board announced September 30 the following suggestions for effecting material savings in gasoline consumption and prolonging vehicle life:

1.—Drive at moderate speeds; at 30 miles per hour gasoline is saved, car and tires last longer; fuel consumption is 50 per cent lower than at 60.

2.—Accelerate moderately; saves gasoline and brakes.

3.—Use brakes only when necessary.

4.—Avoid idling engine unnecessa-

rily, "racing" motor, "pumping" accelerator, and excessive use of choke.

5.—Use lightest lubricants recommended for engine, transmission and differential; saves gasoline by making vehicle easier-running.

6.—Keep chassis and parts well lubricated; reduces friction; saves gasoline and wear.

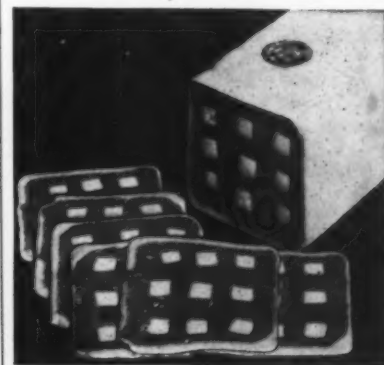
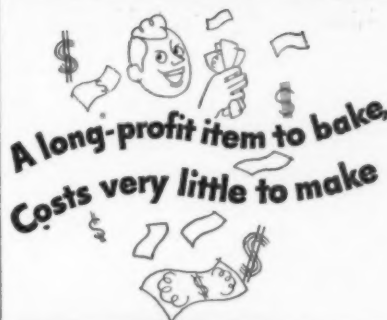
7.—Keep ignition system, spark plugs, carburetor and air-cleaner clean and in good condition; prevents waste of fuel.

8.—Keep motor properly tuned, brakes in proper adjustment, wheels properly aligned; assures greatest economy, tire mileage and car service.

9.—Keep cooling system thermostat at proper setting; gasoline economy reaches maximum when motor operates at highest recommended temperature.

10.—Keep tires correctly inflated; for maximum gasoline mileage, inflate to five lbs. above specified pressures.

CHEESE-MEAT-LOAF!



NO WONDER meat loaf manufacturers are ordering more and more Special Process Swiss Blended with American! They've found it inexpensive to use in making their Cheese-Meat-Loaves . . . AND THEY'VE ALSO FOUND THESE CHEESE-MEAT-LOAVES ARE A REALLY POPULAR LONG-PROFIT SPECIALTY.

Are you backing this winner? You can . . . it's easy. Just order Special Process Swiss Blended with American. Add it to your regular quality ingredients, and turn out the delicious, "different" cheese-meat-loaf that's fast becoming a year-'round favorite.

Remember, Special Process Swiss Blended with American is made **ESPECIALLY** for Cheese-Meat-Loaf manufacture. It's dependable. It won't run or smear at usual baking temperatures. It helps give your loaf a flavor and appearance customers won't soon forget.

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... makers of Meloward, the widely used dried skim milk for sausage manufacture

Navy Meat Buying

(Continued from page 12.)

In these cases, final inspection, on delivery, should be by a representative of the BAI, if one is conveniently available; otherwise, by the naval personnel at point of final delivery.

Meats and meat products must be handled and delivered under the same sanitary conditions as govern the handling and movement of similar products within and between official establishments of the BAI. Meats must be delivered, in all cases, in packages which are indicated in the specifications for each item. Whenever packages containing meat or meat products are rejected at the wharf, landing, or other point of inspection, because of being imperfectly frozen, navy brands shall be removed therefrom to prevent the products from being resubmitted for inspection later after freezing over.

All fresh beef is procured in quarters, veal in sides, and mutton in carcasses for general messes (either afloat or ashore) operated by officers of the Supply Corps. Meat in cuts, except pork loins, is intended only for naval hospitals (when required) and vessels having small crews and limited refrigerator facilities. The foregoing does not apply, however, to vessels at navy yards when the cold-storage plants on board are closed down and where day-to-day deliveries of fresh meats are required.

Meat cuts must be in accordance with the applicable federal specifications and must be cut in accordance with the commercial practice of wholesale markets and branch packinghouses in the locality where delivered, unless otherwise provided in the contract. The contractor must furnish with his bill, a certificate that all meat cuts delivered were from carcasses that were "U. S. Inspected and Passed" and were inspected for compliance with federal specifications, passed and so marked with the special navy brand before being cut up. Deliveries of meat cuts must be made in best commercial containers no larger than can be conveniently handled by one man.

The word "fresh," whenever used in federal specifications for meat and meat food products, is interpreted to mean "chilled" fresh products which are not and have not been frozen. All meats delivered as "fresh" must be chilled.

The following are the estimated requirements of meats and meat products for the Navy during the fiscal year 1943:

Item	M Lbs.
Beef, fresh	250,000
Veal, fresh	55,000
Liver, fresh	17,000
Pork, fresh	51,000
Sausage	57,000
Bacon	34,000
Ham, smoked	59,000
Lamb	2,000
Bacon, canned	2,000
Beef, corned, canned	15,000
Beef, dried, sliced, canned	6,000
Meat, pork, luncheon, canned	14,000
Sausage, Vienna, canned	14,000
Beef, tongue, canned	2,000
Corned beef hash, canned	2,000

U. S. Assures Consumers on Supply of Proteins

The U. S. Department of Agriculture and the Department of the Interior this week assured consumers that supplies of high-protein foods, in addition to meat, will be sufficient during the next 12 months to maintain the high health standard of the nation.

The Agricultural Marketing Administration points out that with one notable exception, supplies of most of the high protein foods available for civilian use during the next 12 months either will equal or exceed the available supplies of the past 12 months. The exception is some manufactured dairy products, in which about a 10 per cent decrease in consumer supplies is foreseen.

Available supplies of eggs, it is estimated, will run about on a par with supplies for the past 12 months. To extend the supply of protein foods, Secretary of Agriculture Wickard has asked for an increased production of 200 million extra chickens this fall and winter. Supplies of dry edible beans and dry peas, the two most important legume sources of protein, will be greater than last year's supplies and fully adequate for all civilian needs. Of the total yield of the fisheries for 1942, about 2 billion lbs. will be available as food, according to Interior Department's Fish and Wildlife Service.

OPA Continues Ceiling on Lamb Indefinitely

To prevent a lapse of price control on lamb, Leon Henderson, price administrator, continued temporary price ceilings on that meat indefinitely pending completion of a regulation providing specific dollars and cents prices.

The order, effective immediately to replace a 60-day temporary freeze, establishes ceilings at the highest levels at which individual slaughterers, wholesalers and retailers sold in the period July 27-31, 1942.

The average farm price for lambs was given by OPA as \$11.92 a hundred-weight as of Sept. 15, compared with an \$8.94 parity price.

"Any increase in the level of wholesale prices for lamb above present ceilings would seriously reduce retail margins," Mr. Henderson said, "creating a gross inequity with respect to retail dealers and threatening the existence of the Sept. 15 level of retail prices."

BONELESS BEEF BIDS

In the future all bids for Army style boneless beef should be mailed to Officer in Charge, Field Headquarters, Office Quartermaster General, 222 W. Adams st., Chicago, according to an announcement by the U. S. Army Quartermaster Corps. Heretofore, bids on this product were submitted to the Chicago Quartermaster Depot.

AMA TO RESUME BUYING MOST OF FSC-600 LIST

H. C. Albin, chief of the purchase branch of the Agricultural Marketing administration, issued a statement that effective with the purchase of October 7, buying of all items listed in Announcement FSC-600 will be resumed, with the exception of item 7b, salted American cut bellies; item 9, extra short hog casings; item 20, meat product spread, liver style, and item 23, salted jowls.

Vendors are requested to submit alternate smoke offers on hams and bellies and to increase as much as possible their offerings on Wiltshire sides, pork loins, frozen pork and beef trimmings, frozen beef and pork kidneys, pork livers, frozen boneless beef chucks, and refined lard packed in 56-lb. boxes. Offerings of the latter item are preferred over prime steam lard or fat cuts, such as fat backs or clear plates.

Vendors are also requested to submit alternate offers on lard packaged in 37-lb. tins, crated two to a crate; and 5½-lb. tins cased ten to a double-strapped solid nailed wooden box.

Additional offers are also requested for rendered beef suet packaged in 5-lb. cans and cased 9 or 12 cans in a double-strapped solid nailed wooden box.

Offers will be considered for deliveries on canned meats through November 28, 1942, and on all other items through November 14, 1942.

In the event that time is of vital importance to any canner, he may submit with his offer a priority request for cans. This form should be completed in accordance with the offer and executed in accordance with procedure now in effect. If an award is made as offered, the contract number will be assigned to the priority and immediately cleared with WPB. This method should save from a week to ten days in obtaining priorities necessary to maintain production.

FIGHTING CONFINED FIRES

The importance of proper methods of fighting industrial fires in confined spaces is generally overlooked, says William H. Easton of the Safety Research Institute. Fires in cellars, pits, manholes, vaults or small compartments are hazardous in themselves, but are also dangerous beyond the heat and flame stage. Because of poor ventilation, they generate large volumes of deadly carbon monoxide and sometimes other deadly gases such as hydrogen sulphide and hydrogen cyanide.

If possible, says Easton, fight confined fires from the outside—and if possible, standing where there is fresh air. After the fire is out do not enter the enclosure until it has been thoroughly ventilated. In some spaces it may be necessary to ventilate mechanically before it is safe to enter. If the space must be entered, during the fire or soon after, gas masks should be worn.

Pork Ceiling Changes

(Continued from page 10.)

§§ 1364.22 (b) (2) (ii) and 1364.35 (b) are added:

§ 1364.22 Maximum prices for dressed hogs and wholesale pork cuts. * * * (b) * * * (2) * * * (ii) To the foregoing maximum prices for canned pork products, except canned luncheon meats and canned or packaged spiced ham, amounts not in excess of the following may be added wherever, at the request of the purchaser, the products are packed in the specified export containers: nail wooden boxes, specifications FSC 1539-C, Type C—\$.50 per cwt.; wirebound boxes, specifications FSC 1539-C, Type B, except that in Type B-O, Groups 2, 3, and 4 shall be $\frac{1}{8}$ inch, Type B-1 and Type B-2, Groups 2 and 3 shall be $\frac{3}{16}$ inch, Group 4 shall be $\frac{1}{2}$ inch, boxes to be closed by twisting together or otherwise joining securely the ends of each binding wire—\$.10 per cwt.; weatherproof solid fibre boxes overcased in wirebound wooden boxes, specifications FSC 1539-C, Types A and B, straps may be eliminated from fibre boxes—\$.50 per cwt.

§ 1364.35 Effective dates of amendments. (b) Amendment No. 2 (§§ 1364.22 (b) (2) (i), 1364.22 (b) (2) (ii), and 1364.35 (b)) to Maximum Price Regulation No. 169 shall become effective October 8, 1942.

Watch Wanted page for bargains.

INTERPRETATIONS OF ORDER ON OVERTIME WAGES

Interpretations of executive order No. 9240 ("Regulations Relating to Overtime Wage Compensation") have been announced by the Secretary of Labor. Purpose of the order, it is explained, is to encourage round-the-clock war production by discouraging absenteeism, which frequently occurs when premium wages are paid for Saturday and Sunday work as such. Also back of the order is the discouragement of seven consecutive days' work.

Under the order, as interpreted by the Secretary of Labor, no premiums shall be paid for Saturday or Sunday work as such. The double time provision for the seventh consecutive day of work is to encourage the practice of one day off each week. However, double time is not required of an employer if a satisfactory arrangement has been reached with the employee which affords a regular day of rest each work-week.

The order does not require any particular number of hours to be worked in a day in order for the period to be regarded as a day worked. Employees reporting for work under instructions and then sent home will be considered as having worked that day where the practice is so regarded by custom, practice, or agreement.

The provision for time-and-one-half pay for the six holidays named in the

executive order applies except in the case where the holiday may be the seventh consecutive day worked. In that case double time would apply. However, there can be no pyramiding of the two premium rates for that day. The holidays shall be computed as days worked for the purpose of figuring a six-day work-week.

Where a plant is engaged in both military and civilian production, the order applies to all employees unless the work is segregated. The order does not apply to executive or supervisory employees whose compensation is not determined on the basis of number of hours worked. It does, however, apply to office and maintenance workers.

SALVAGE THEME FOR CHEMICAL SHOW

Industrial salvage will be the theme of the National Chemical Exposition, to be held in Chicago, November 24 to 29, at the Sherman hotel. The industrial salvage section of the WPB is sponsoring an educational exhibit which will stress the Chicago campaign to salvage approximately 100,000 lbs. of essential chemicals. The national chemical salvage drive provides for the reclamation of millions of gallons of war-essential solvents which, too often, are thrown away after a single use. Attendance is expected to be heavy.



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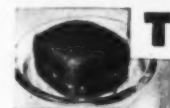
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New Lard Maximums

(Continued from page 16.)

Mississippi River. Basing points shall be as follows:

Iowa: Cedar Rapids, Davenport, Des Moines, Dubuque, Fort Dodge, Marshalltown, Mason City, Ottumwa, Waterloo.

Minnesota: Albert Lea, Austin, Duluth, South St. Paul, St. Paul, Winona.

Missouri: Joplin, Kansas City, South St. Joseph, Springfield.

Nebraska: South Omaha, Omaha.

Maximum prices at each of these basing points shall be as follows:

(a) Loose lard, 12.55c per lb., in tankcars, delivered within corporate limits of basing points.

(b) Base or standard commercial refined lard, 14.30c per lb., delivered within corporate limits of basing points.

(1) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area, outside the corporate limits of the basing points, shall be 12.55c per lb., plus the tankcar freight rate per pound on loose lard from the nearest basing point in the area to the community of sale. No other charges may be added to this delivered price.

(2) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community in this area, outside the corporate limits of the bas-

ing points, shall be 14.30c per lb., plus the packing house products freight rate, tare added, between the nearest basing point and the community of sale. No other charges may be added to this delivered price.

(iv) To determine his maximum price for lard other than loose lard or base or standard commercial refined lard in tierces, the processor should determine his maximum price for base or standard commercial refined lard in tierces, in accordance with this schedule, and to this figure add no more than, or, subtract at least the quality differentials hereinafter set forth for the appropriate type of lard, irrespective of area, quantity, or type of package:

Prime steam	5/8c per lb. under base or standard commercial refined lard.
Rendered pork fat	1c per lb. under base or standard commercial refined lard.
Refined rendered pork fat	1/2c per lb. under base or standard commercial refined lard.
Base or standard commercial refined lard.	None.
Special refined hardened lard.	1/2c per lb. over base or standard commercial refined lard.
Open kettle rendered lard	1/2c per lb. over base or standard commercial refined lard.
Neutral lard	1c per lb. over base or standard commercial refined lard.
Lard flakes	1 1/2c per lb. over base or standard commercial refined lard.
Rendered pork fat flakes	1 1/2c per lb. over rendered pork fat.

(v) To determine his maximum price for lard sold in other than tierces, the processor should first compute his maxi-

mum price for the particular type of lard involved, in accordance with the above provisions of this schedule, then, to this figure he may add a sum equal to, but no more than, the differential hereinafter set forth for the appropriate type of package, irrespective of area, quantity or quality:

	Cents per lb.
Tierces	None.
400-lb. nonreturnable steel drums	None.
120-lb. nonreturnable steel drums	None.
57-lb. tubs	None.
65-lb. hardwood tubs	1/2
50-lb. tins	1/2
25-lb. tins	1
20-lb. tins	1
16-lb. tins	1
20-lb. wooden pails	1
8-lb. tins	1
4-lb. tins	1 1/4
8-lb. cartons	1/2
4-lb. cartons	1/2
2-lb. cartons	1/2
1-lb. cartons	1/2

(vi) If a processor sells lard in a type of package not listed in (v) above, his maximum price for lard sold in such type of package shall be his maximum price for the particular type of lard involved, in accordance with this schedule, plus the usual or normal differential for such type of package.

(vii) The maximum price for cash lard shall be 13.80c per lb., Chicago basis, and the maximum price for lard futures contracts traded on the Chicago Board of Trade shall be 13.80c per lb.

(viii) The maximum price for F. S. C. C. lard shall be 14.25c per lb., Chicago processor's plant, in export boxes, and shall be subject to such zone differentials for other areas as are estab-



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lished by F. S. C. C. regulations.

(ix) Where a processor operates a branch house from which lard products are distributed and manufactures no lard at such branch, the maximum delivered price at which such branch house may sell a particular lard commodity shall be the processor's maximum delivered price at the community of sale on such lard commodity, as established by this schedule, plus $\frac{3}{4}$ ¢ per lb.

(x) Where a branch house processes lard, it should compute its maximum price on such lard in the same manner as any other processor, in accordance with the provisions of this schedule.

(xi) Where a processor sells through car-route, the maximum price on any particular lard commodity shall be the processor's maximum delivered price at the community of sale on such lard commodity, as established by this schedule, plus $\frac{3}{4}$ ¢ per lb.

(xii) **Definitions.** When used in §1351.151 (b) (8) of Revised Price Schedule No. 53, the term:

(a) "Loose lard" means lard conforming with paragraph 29, section 1, Regulation 1 of the Meat Inspection Regulations of the United States Department of Agriculture regardless of rendering method and not refined or packaged.

(b) "Prime steam lard" shall be considered the same as loose lard both as to definition and price consideration except that it shall be rendered in steam tanks.

(c) "Cash lard" means prime steam lard in tierces conforming with the requirements of paragraph 1479, pages 183-184, of the Rules and Regulations of Board of Trade of City of Chicago, March 8, 1941.

(d) "Rendered pork fat" means those rendered edible pork fats, regardless of rendering method, not eligible for lard as such, in accordance with paragraph 30, section 1, Regulation 1 of the Meat Inspection Regulations of the United States Department of Agriculture.

(e) "Refined rendered pork fat" means rendered pork fat, as defined above, regardless of rendering method used in processing such pork fats, refined under standard commercial practice to conform to the following specifications:

Moisture—not to exceed 0.3 per cent as tested by the vacuum oven method of the Association of Official Agricultural Chemists.

Suspended matter—shall be free from appreciable amounts of suspended matter.

F. F. A.—not to exceed 0.5 per cent, as tested by method of the Association of Official Agricultural Chemists.

Taste and odor—shall be mild, sweet and normal.

Stability—not less than three hours as determined by active oxygen method. (King, Roschen & Irwin, Oil and Soap 10, 105, June, 1933.)

(f) "Base or standard commercial re-

fined lard" means that kind of lard produced from loose lard, regardless of rendering method used in making the loose lard, and refined under standard commercial practice to conform to the following specifications:

Moisture—not to exceed 0.3 per cent. (Same test as above.)

Suspended matter—shall be free from appreciable amounts of suspended matter.

F. F. A.—not to exceed 0.5 per cent. (Same test as above.)

Taste and odor—shall be mild, sweet and normal for pure lard.

Stability—not less than three hours as determined by active oxygen method.

Plasticity—shall remain solid and be plastic and workable at ordinary temperatures.

(g) "Special refined hardened lard" means lard which conforms to the requirements of base or standard commercial refined lard, as above defined, with the addition of a minimum of 8 per cent lard flakes which have a minimum titre of 57 degs. C. and shall conform to the following specifications:

Moisture—not to exceed 0.2 per cent. (Same test as above.)

Government in Need of Purchasing Officers

The enormous expansion programs of government establishments vitally connected with the war effort have vastly increased the volume and importance of the work of the government purchasing officers. In order that government establishments may operate at maximum capacity, the U. S. Civil Service Commission reports that it is imperative that purchasing officers be recruited who are skillful, resourceful, and far-seeing.

Purchasing officers are now being sought for positions which pay from \$2,000 to \$4,600 a year. They will prepare specifications for the purchase of government supplies; prepare invitations to bid; and maintain current information with respect to market trends, fluctuations, sources of supply, and laws and regulations pertaining to federal procurement.

The civil service examination announced for filling these positions calls for persons who have had from two to six years of responsible experience as purchasing or procurement officer handling large lots of materials of considerable variety. This experience may have been acquired with a large railroad, or other public utility, a large industrial or commercial establishment, a branch of the federal government or with the government of a state or large municipality.

There are no age limits for this examination. No written tests are required. Applications will be accepted until the needs of the service have been met. Announcements and application forms may be obtained at any first- or second-class post office or from the Civil Service Commission, Washington, D. C.

Suspended matter—shall be free from appreciable amounts of suspended matter.

F. F. A.—not to exceed 0.5 per cent. (Same test as above.)

Taste and odor—shall be mild, sweet and normal for pure lard.

Stability—not less than three hours as determined by active oxygen method.

Melting point—not less than 45 degs. C., as tested by Wiley Method of the Association of Official Agricultural Chemists.

(h) "Open kettle rendered lard" means that kind of lard which is produced from 100 per cent leaf fat or any mixture of leaf fat and back fat down to a minimum of 40 per cent leaf fat, and is kettle rendered in a regular commercial manner to conform to the following specifications:

Moisture—not to exceed 0.3 per cent. (Same test as above.)

Suspended matter—shall be free from appreciable amounts of suspended matter.

F. F. A.—shall be less than 0.5 per cent. (Same test as above.)

Taste and odor—shall have a characteristic kettle rendered flavor.

Stability—not less than five hours as determined by active oxygen method.

Plasticity—shall remain solid and be plastic and workable at ordinary temperatures.

(i) "Neutral lard" means that kind of lard from fresh chilled leaf fat only, rendered at a temperature not exceeding 130 degs. F., to conform to the following specifications:

Moisture—not to exceed 0.3 per cent. (Same test as above.)

Suspended matter—shall be free from appreciable amounts of suspended matter.

F. F. A.—not to exceed 0.5 per cent. (Same test as above.)

Taste and odor—shall be neutral in flavor.

Stability—not less than ten hours as determined by active oxygen method.

(j) "Lard flakes" means hydrogenated lard which conforms with paragraph 29, section 1, Regulation 1 of the Meat Inspection Regulations of the United States Department of Agriculture. The titre shall not be less than 57 degs. C. and free fatty acid shall not exceed 0.2 per cent.

(k) "Rendered pork fat flakes" means hydrogenated rendered pork fat conforming to paragraph 30, section 1, Regulation 1 of the Meat Inspection Regulations of the United States Department of Agriculture.

(l) "FSCC lard" means lard prepared in conformity with specifications established and commercially accepted for such lard.

§ 1351.159 Effective dates of amendments. * * *

(j) Amendment No. 10 (§ 1351.151 (b) (8)) to Revised Price Schedule No. 53 shall become effective October 13, 1942.



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MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....25	Tallow & Greases...28
Carlot Provisions...25	Vegetable Oils...29
Lard.....25	Hides.....30
L.C.L. Prices.....26	Livestock.....32

Hogs and Pork

HOGS

Chicago hog market this week: All weights closing 10c higher, and highest in over 20 years.

	Thurs.	Week ago
Chicago, top	\$15.75	\$15.40
4 day avg.....	15.35	15.20
Kan. City, top.....	15.15	14.75
Omaha, top.....	15.25	14.85
St. Louis, top.....	15.65	15.00
Corn Belt, top.....	15.00	14.85
Buffalo, top.....	16.00	15.65
Pittsburgh, top	15.65	15.25

Receipts—20 markets
4 days276,000 298,000

Slaughter—		
27 points*	661,150	659,079
Cut-out	180- 220-	240-
results	220 lb. 240 lb.	270 lb.
This week	-1.57	-1.87 -2.33
Last week	-1.44	-1.68 -2.12

PORK

Chicago carlot pork:

Green hams,		
all wts.....	24% @ 25%	24% @ 25%
Loins, all wts..	23 @ 28 1/2	23 @ 28 1/2
Bellies, all wts.	15% @ 16	15% @ 16

Picnics,		
all wts.....	23 1/2 @ 23%	23 1/2 @ 23%
Reg. trim'ngs..	22 1/2 @ 24	22 1/2 @ 24

New York:		
Loins, all wts..	26 @ 34	26 @ 34
Butts, all wts..	30 @ 34	30 @ 34

Boston:		
Loins, all wts..	26 @ 31	26 @ 31

Philadelphia:		
Loins, all wts..	26 @ 31	26 @ 31
Lard—Cash	12.90b	12.90b
Loose	11.90b	11.90b
Leaf	12.40n	12.40n

*Week ended October 3.

Cattle and Beef

CATTLE

Chicago cattle market this week: Fed steers, heifers strong to 25c higher. Best cows 25c higher; others 25c lower. Bulls strong.

	Thurs.	Week ago
Chicago steer, top...	\$17.00	\$16.50
4 day avg.....	15.10	15.00
Kan. City, top.....	14.65	14.50
Omaha, top.....	15.20	15.25
St. Louis, top.....	14.50	15.00
St. Joseph, top.....	15.00	14.35
Bologna bull, top....	12.40	12.25
Cutter cow, top.....	9.00	9.25
Canner cow, top.....	7.75	8.00

Receipts—20 markets
4 days287,000 328,000

Slaughter—		
27 points*	192,020	183,366

BEEF

Steer carcass, good		
700-800 lbs.		
Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@23.00
New York..	20.00@24.50	20.00@24.00

Dr. canners, Northern		
350 lbs. up..	14 1/4 @ 16 1/2	14 1/4 @ 16 1/2

Cutters,		
400@450 lbs.	15 1/4 @ 16 1/2	15 1/4 @ 16 1/2

Cutters,		
450 lbs. up..	15 1/4	15 1/4

Bologna bulls,		
600 lbs. up..	15 1/4	15 1/4

*Week ended October 3.

Chicago prices used in compilations unless otherwise specified.

SEPTEMBER SLAUGHTER

Cattle	1,158,758
Hogs	3,842,564
Sheep	2,222,704

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market quiet.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow strong.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow active.		
Prime	8.62 1/2	8.62 1/2
Chicago greases stronger.		
A-White	8.75	8.75
New York greases steady.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit pro..	1.07 1/2	1.07 1/2
Blood	5.85	5.85
Digester tankage		
60%	71.00	71.00
Cottonseed oil,		
Valley12% n	.12% n

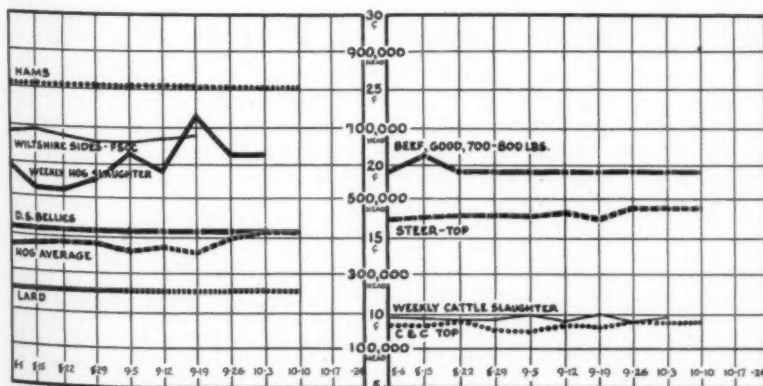
BUSINESS INDICATORS

Wholesale Prices (1926=100)

	Sept. 26 1942	Sept. 27 1941
All commodities	99.4	91.2
Food	102.0	89.9

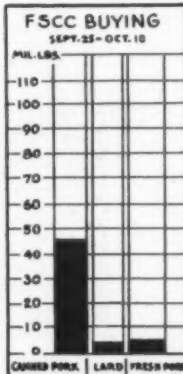
Employment (1923-25=100)

	July 1942	July 1941
Meat packing.....	150.7	123.1



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



AMA PAYS OUT MOST FOR MEAT PRODUCTS

Although lend-lease purchases of meat products and lard by the Agricultural Marketing Administration were smaller in August than in July, they continued to account for the largest dollar volume of foodstuffs bought, the total during the month amounting to \$34,882,000 compared with \$68,731,000 in July. Since the beginning of the program last year, more than two-thirds of the total dollar amount of AMA purchases has consisted of animal protein products, nearly equally divided between meat products and dairy products and eggs.

Purchases of meat industry products by the AMA during August, and their cost, with cumulative purchases from March 15, 1941 through August 31, 1942, were as follows:

	August Quantity lbs.	August f.o.b. cost	Cumulative Quantity lbs.
Army ration, canned		\$	11,981,868
Beef bungs			527,500†
Beef, dried			63,500
Beef, dehydrated			80,000
Beef suet			357,469
Beef, frozen boneless			3,187,972
Beef carcasses, frozen			591,300
Beef kidneys, frozen	5,000	488	155,000
Beef, barrelled family			75,000
Corned beef, canned			1,555,200
Corned beef hash, canned			145,800
Calves feet jelly			8,727
India mess beef, frozen	70,000	9,801	405,000
Lamb carcasses, frozen			27,000
Pork meat products			
Canned	80,859,120	28,911,881	922,922,868
Casings	349,859*	500,063	4,631,500*
Cured	1,638,000	254,748	509,556,203
Kidneys, frozen	634,000	52,635	1,720,000
Loins, frozen	1,137,000	314,834	66,693,683
Livers, frozen	1,826,000	165,765	2,350,000
Smoked			425,000
Trimnings, frozen	360,000	78,751	3,760,000
Salami			909,000
Veal carcasses, frozen			80,000
		\$30,288,084	
Oils and Fats			
Lard	34,376,824	\$4,593,457	827,151,942
Linseed oil, inedible			77,328
Oleo oil	433,000	56,968	7,130,800
Oleomargarine	4,047,000	590,267	39,101,800
Rendered pork fat	596,500	76,869	5,331,750
Salad oil, edible	15,742,500	2,413,869	108,233,011
shortening	7,630,940	1,232,159	9,249,865
tallow, edible	2,456,000	266,448	13,683,100
		\$ 9,260,067	

*Bundles; †Pieces.

Mid-Year Canadian Hog Population Near 7 Million

Canadian livestock returns are expected to show there were 7 million hogs on farms on June 1, 1942, according to information received in the Office of Foreign Agricultural Relations. Feed grain supplies are expected to be large in the coming year, but prices are also higher, and returns from livestock above feed costs may be less than last season. The hog-barley price ratio at Winnipeg in July was only 18.6 as against 23.1 a year ago and 31.7 the year before.

The higher feed costs have been reflected in a heavier slaughtering of sows. Sows represented 10.8 per cent of total hog grading during the week ended July 18 against only 2.3 per cent in January. Last year the proportion of sows marketed rose from 0.8 per cent in January to 6.8 per cent in July, the month when sow marketings are always expected to be the largest.

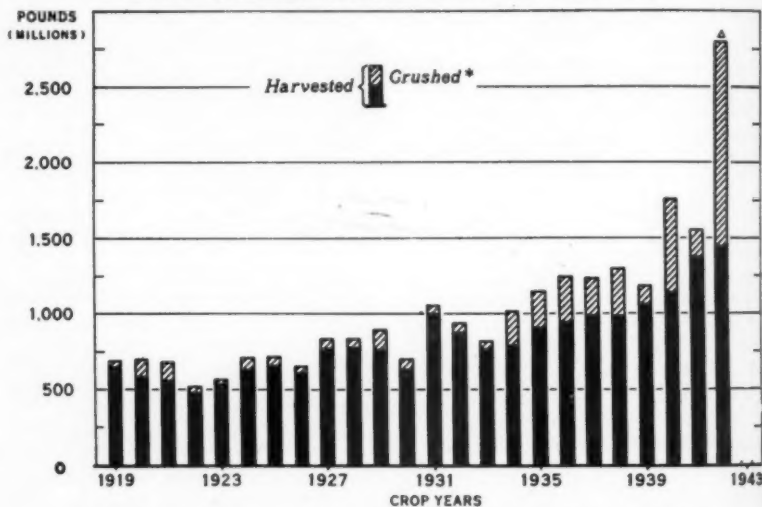
Canadian Meat Exports in August Show Sharp Gains

MONTREAL.—Gains in Canadian meat exports were extended during August, according to figures issued by the Dominion Bureau of Statistics. Increase in shipments of bacon and ham was 16.8 per cent, compared with the same month last year.

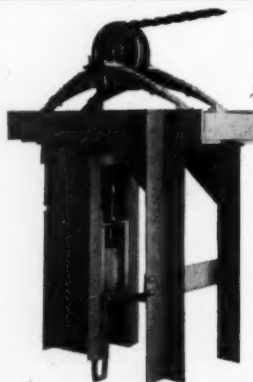
Widest increase was in canned meats, up 452.3 per cent, while beef showed a gain of 47.9 per cent. Mutton was up 91.3 per cent, and pork 34.6 per cent over a year ago. Sole decline was in lard, which dropped from 2,578,900 lbs. a year ago to 242,300 lbs. last month, or less than one-tenth of the 1941 total.

For the eight months ended with August, approximately a quarter more bacon-ham was shipped, the total at 389,778,600 lbs. being 24.3 per cent greater than in the year-ago period. Other increases were shown for beef, mutton and canned meats.

PEANUTS PICKED AND THRESHED, AND PEANUT CRUSHINGS, UNITED STATES, 1919-42



From 1919 to 1941, production of picked and threshed peanuts more than doubled. In 1942 it will probably almost double again, reaching 2.8 billion lbs. A total of 1,350 million lbs. of peanuts (farmers' stock basis) may be crushed, with a production of about 400 million lbs. of peanut oil. (Chart by Bureau of Agricultural Economics.)



"BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

Another "BOSS" Device that gives
Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY COMPANY

Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio
Factory: Helen and Blade Sts., Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Oct. 8, 1942

REGULAR HAMS

	Green	18.5 P.
8-10	25 1/2	26
10-12	25 1/2	25 1/2
12-14	25 1/2	25
14-16	24 1/2	25
16-18	24 1/2	25

BOILING HAMS

	Green	18.5 P.
16-18	24	25
18-20	23 1/2 @ 24	24 1/2
20-22	23 1/2 @ 24	24 1/2
22-24	23 1/2 @ 24	24 1/2
24-26	23 1/2 @ 24	24 1/2
26-28	23 1/2 @ 24	24 1/2

SKINNED HAMS

	Fresh & Fr. Frzn.	18.5 P.
10-12	28	28 1/2
12-14	27	27 1/2
14-16	26 @ 26 1/2	26 1/2
16-18	25 @ 26 1/2	25 1/2
18-20	24 @ 26 1/2	24 1/2
20-22	23 @ 26 1/2	23 1/2
22-24	22 @ 26 1/2	22 1/2
24-26	21 @ 26 1/2	21 1/2
26-28	20 @ 26 1/2	20 1/2
28-30	19 @ 26 1/2	19 1/2
30-32	18 @ 26 1/2	18 1/2
32-34	17 @ 26 1/2	17 1/2
34-36	16 @ 26 1/2	16 1/2
36-38	15 @ 26 1/2	15 1/2
38-40	14 @ 26 1/2	14 1/2
40-42	13 @ 26 1/2	13 1/2
42-44	12 @ 26 1/2	12 1/2
44-46	11 @ 26 1/2	11 1/2
46-48	10 @ 26 1/2	10 1/2
48-50	9 @ 26 1/2	9 1/2
50-52	8 @ 26 1/2	8 1/2
52-54	7 @ 26 1/2	7 1/2
54-56	6 @ 26 1/2	6 1/2
56-58	5 @ 26 1/2	5 1/2
58-60	4 @ 26 1/2	4 1/2
60-62	3 @ 26 1/2	3 1/2
62-64	2 @ 26 1/2	2 1/2
64-66	1 @ 26 1/2	1 1/2
66-68	0 @ 26 1/2	0 1/2
68-70	0 @ 26 1/2	0 1/2
70-72	0 @ 26 1/2	0 1/2
72-74	0 @ 26 1/2	0 1/2
74-76	0 @ 26 1/2	0 1/2
76-78	0 @ 26 1/2	0 1/2
78-80	0 @ 26 1/2	0 1/2
80-82	0 @ 26 1/2	0 1/2
82-84	0 @ 26 1/2	0 1/2
84-86	0 @ 26 1/2	0 1/2
86-88	0 @ 26 1/2	0 1/2
88-90	0 @ 26 1/2	0 1/2
90-92	0 @ 26 1/2	0 1/2
92-94	0 @ 26 1/2	0 1/2
94-96	0 @ 26 1/2	0 1/2
96-98	0 @ 26 1/2	0 1/2
98-100	0 @ 26 1/2	0 1/2

PICNICS

	Green	18.5 P.
4-6	23 1/2	24 1/2
6-8	23 1/2 @ 24	24 1/2
8-10	23 1/2 @ 24	24 1/2
10-12	23 1/2 @ 24	24 1/2
12-14	23 1/2 @ 24	24 1/2
14-16	23 1/2 @ 24	24 1/2
16-18	23 1/2 @ 24	24 1/2
18-20	23 1/2 @ 24	24 1/2
20-22	23 1/2 @ 24	24 1/2
22-24	23 1/2 @ 24	24 1/2
24-26	23 1/2 @ 24	24 1/2
26-28	23 1/2 @ 24	24 1/2
28-30	23 1/2 @ 24	24 1/2
30-32	23 1/2 @ 24	24 1/2
32-34	23 1/2 @ 24	24 1/2
34-36	23 1/2 @ 24	24 1/2
36-38	23 1/2 @ 24	24 1/2
38-40	23 1/2 @ 24	24 1/2
40-42	23 1/2 @ 24	24 1/2
42-44	23 1/2 @ 24	24 1/2
44-46	23 1/2 @ 24	24 1/2
46-48	23 1/2 @ 24	24 1/2
48-50	23 1/2 @ 24	24 1/2
50-52	23 1/2 @ 24	24 1/2
52-54	23 1/2 @ 24	24 1/2
54-56	23 1/2 @ 24	24 1/2
56-58	23 1/2 @ 24	24 1/2
58-60	23 1/2 @ 24	24 1/2
60-62	23 1/2 @ 24	24 1/2
62-64	23 1/2 @ 24	24 1/2
64-66	23 1/2 @ 24	24 1/2
66-68	23 1/2 @ 24	24 1/2
68-70	23 1/2 @ 24	24 1/2
70-72	23 1/2 @ 24	24 1/2
72-74	23 1/2 @ 24	24 1/2
74-76	23 1/2 @ 24	24 1/2
76-78	23 1/2 @ 24	24 1/2
78-80	23 1/2 @ 24	24 1/2
80-82	23 1/2 @ 24	24 1/2
82-84	23 1/2 @ 24	24 1/2
84-86	23 1/2 @ 24	24 1/2
86-88	23 1/2 @ 24	24 1/2
88-90	23 1/2 @ 24	24 1/2
90-92	23 1/2 @ 24	24 1/2
92-94	23 1/2 @ 24	24 1/2
94-96	23 1/2 @ 24	24 1/2
96-98	23 1/2 @ 24	24 1/2
98-100	23 1/2 @ 24	24 1/2

BELLIES

(Square Cut Seedless)

	Green	18.5 P.
6-8	19 1/2	20 1/2
8-10	19 1/2 @ 20	20 1/2
10-12	19 1/2 @ 20	20 1/2
12-14	19 1/2 @ 20	20 1/2
14-16	19 1/2 @ 20	20 1/2
16-18	19 1/2 @ 20	20 1/2
18-20	19 1/2 @ 20	20 1/2
20-22	19 1/2 @ 20	20 1/2
22-24	19 1/2 @ 20	20 1/2
24-26	19 1/2 @ 20	20 1/2
26-28	19 1/2 @ 20	20 1/2
28-30	19 1/2 @ 20	20 1/2
30-32	19 1/2 @ 20	20 1/2
32-34	19 1/2 @ 20	20 1/2
34-36	19 1/2 @ 20	20 1/2
36-38	19 1/2 @ 20	20 1/2
38-40	19 1/2 @ 20	20 1/2
40-42	19 1/2 @ 20	20 1/2
42-44	19 1/2 @ 20	20 1/2
44-46	19 1/2 @ 20	20 1/2
46-48	19 1/2 @ 20	20 1/2
48-50	19 1/2 @ 20	20 1/2
50-52	19 1/2 @ 20	20 1/2
52-54	19 1/2 @ 20	20 1/2
54-56	19 1/2 @ 20	20 1/2
56-58	19 1/2 @ 20	20 1/2
58-60	19 1/2 @ 20	20 1/2
60-62	19 1/2 @ 20	20 1/2
62-64	19 1/2 @ 20	20 1/2
64-66	19 1/2 @ 20	20 1/2
66-68	19 1/2 @ 20	20 1/2
68-70	19 1/2 @ 20	20 1/2
70-72	19 1/2 @ 20	20 1/2
72-74	19 1/2 @ 20	20 1/2
74-76	19 1/2 @ 20	20 1/2
76-78	19 1/2 @ 20	20 1/2
78-80	19 1/2 @ 20	20 1/2
80-82	19 1/2 @ 20	20 1/2
82-84	19 1/2 @ 20	20 1/2
84-86	19 1/2 @ 20	20 1/2
86-88	19 1/2 @ 20	20 1/2
88-90	19 1/2 @ 20	20 1/2
90-92	19 1/2 @ 20	20 1/2
92-94	19 1/2 @ 20	20 1/2
94-96	19 1/2 @ 20	20 1/2
96-98	19 1/2 @ 20	20 1/2
98-100	19 1/2 @ 20	20 1/2

Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/2
20-22	15 1/2 @ 16

D. S. BELLIES

	Clear	Rib
18-20	15 1/2 @ 17	15 1/2 @ 17 1/2
20-22	15 1/2 @ 17	15 1/2 @ 17 1/2
22-24	15 1/2 @ 17	15 1/2 @ 17 1/2
24-26	15 1/2 @ 17	15 1/2 @ 17 1/2
26-28	15 1/2 @ 17	15 1/2 @ 17 1/2
28-30	15 1/2 @ 17	15 1/2 @ 17 1/2
30-32	15 1/2 @ 17	15 1/2 @ 17 1/2
32-34	15 1/2 @ 17	15 1/2 @ 17 1/2
34-36	15 1/2 @ 17	15 1/2 @ 17 1/2
36-38	15 1/2 @ 17	15 1/2 @ 17 1/2
38-40	15 1/2 @ 17	15 1/2 @ 17 1/2
40-42	15 1/2 @ 17	15 1/2 @ 17 1/2
42-44	15 1/2 @ 17	15 1/2 @ 17 1/2
44-46	15 1/2 @ 17	15 1/2 @ 17 1/2
46-48	15 1/2 @ 17	15 1/2 @ 17 1/2
48-50	15 1/2 @ 17	15 1/2 @ 17 1/2
50-52	15 1/2 @ 17	15 1/2 @ 17 1/2
52-54	15 1/2 @ 17	15 1/2 @ 17 1/2
54-56	15 1/2 @ 17	15 1/2 @ 17 1/2
56-58	15 1/2 @ 17	15 1/2 @ 17 1/2
58-60	15 1/2 @ 17	15 1/2 @ 17 1/2
60-62	15 1/2 @ 17	15 1/2 @ 17 1/2
62-64	15 1/2 @ 17	15 1/2 @ 17 1/2
64-66	15 1/2 @ 17	15 1/2 @ 17 1/2
66-68	15 1/2 @ 17	15 1/2 @ 17 1/2
68-70	15 1/2 @ 17	15 1/2 @ 17 1/2
70-72	15 1/2 @ 17	15 1/2 @ 17 1/2
72-74	15 1/2 @ 17	15 1/2 @ 17 1/2
74-76	15 1/2 @ 17	15 1/2 @ 17 1/2
76-78	15 1/2 @ 17	15 1/2 @ 17 1/2
78-80	15 1/2 @ 17	15 1/2 @ 17 1/2
80-82	15 1/2 @ 17	15 1/2 @ 17 1/2
82-84	15 1/2 @ 17	15 1/2 @ 17 1/2
84-86	15 1/2 @ 17	15 1/2 @ 17 1/2
86-88	15 1/2 @ 17	15 1/2 @ 17 1/2
88-90	15 1/2 @ 17	15 1/2 @ 17 1/2
90-92	15 1/2 @ 17	15 1/2 @ 17 1/2
92-94	15 1/2 @ 17	15 1/2 @ 17 1/2
94-96	15 1/2 @ 17	15 1/2 @ 17 1/2
96-98	15 1/2 @ 17	15 1/2 @ 17 1/2
98-100	15 1/2 @ 17	15 1/2 @ 17 1/2

D. S. FAT BACKS

6-8	11 1/2
8-10	11 1/2
10-12	12 @ 12 1/2
12-14	12 @ 12 1/2
14-16	12 @ 12 1/2
16-18	12 @ 12 1/2
18-20	12 @ 12 1/2
20-22	12 @ 12 1/2
22-24	12 @ 12 1/2
24-26	12 @ 12 1/2
26-28	12 @ 12 1/2
28-30	12 @ 12 1/2
30-32	12 @ 12 1/2
32-34	12 @ 12 1/2
34-36	12 @ 12 1/2
36-38	12 @ 12 1/2
38-40	12 @ 12 1/2
40-42	12 @ 12 1/2
42-44	12 @ 12 1/2
44-46	12 @ 12 1/2
46-48	12 @ 12 1/2
48-50	12 @ 12 1/2
50-52	12 @ 12 1/2
52-54	12 @ 12 1/2
54-56	12 @ 12 1/2
56-58	12 @ 12 1/2
58-60	12 @ 12 1/2
60-62	12 @ 12 1/2
62-64	12 @ 12 1/2
64-66	12 @ 12 1/2
66-68	12 @ 12 1/2
68-70	12 @ 12 1/2
70-72	12 @ 12 1/2
72-74	12 @ 12 1/2
74-76	12 @ 12 1/2
76-78	12 @ 12 1/2
78-80	12 @ 12 1/2
80-82	12 @ 12 1/2
82-84	12 @ 12 1/2
84-86	12 @ 12 1/2
86-88	12 @ 12 1/2
88-90	12 @ 12 1/2
90-92	12 @ 12 1/2
92-94	12 @ 12 1/2
94-96	12 @ 12 1/2
96-98	12 @ 12 1/2
98-100	12 @ 12 1/2

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10 @ 10 1/2
D. S. jowl butts	10 1/2 @ 11	10 1/2 @ 11
R. P. jowls	10 1/2 @ 11	10 1/2 @ 11
Green square jowls	11 1/2 @ 13	11 1/2 @ 13
Green rough jowls	10 @ 12	10 @ 12
Green skin'd jowls L.C.L.	13 @ 14	13 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Oct. 3	12.90b	11.90b	12.40n
Monday, Oct. 5	12.90b	11.90b	12.40n
Tuesday, Oct. 6	12.90b	11.90b	12.40n
Wednesday, Oct. 7	12.90b	11.90b	12.40n
Thursday, Oct. 8	12.90b	11.90b	12.40n
Friday, Oct. 9	12.90b	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	13 1/2
Kettle rend., tierces, f.o.b. Chicago	14 1/2
Leaf, kettle rend., tierces, f.o.b. Chicago	14 1/2
Neutral, tierces, f.o.b. Chicago	13 1/2
Shortening, tierces, c.a.f.	10 1/2

FUTURE PRICES

SATURDAY, OCTOBER 3, 1942

LARD:	Open	High	Low	Close
*Oct.	12.90b
*Dec.	12.90b
*Jan.	12.90b
No sales.
Open interest: Oct. 4; Dec. 18; total, 22 lots.

MONDAY,

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week.	
	Week ended Oct. 8, 1942 per lb.	1941 per lb.	
Prime native steers—			
400-600	nominal	20	@20 1/2
600-800	nominal	19 1/2	@20
800-1000	nominal	18 1/2	@19
Good native steers—			
400-600	20 1/2 @21 1/2	18 1/2 @19	
600-800	20 1/2 @21 1/2	17 @17 1/2	
800-1000	20 1/2 @21 1/2	16 1/2 @17	
Medium steers—			
400-600	19 1/2	16 1/2 @17	
600-800	19 1/2	16 @16 1/2	
800-1000	19 1/2	15 1/2 @16 1/2	
Helfers, good, 400-600	20 1/2 @21 1/2	18 1/2 @19	
Cows, 400-600	16 1/2 @17 1/2	13 1/2 @14	
Hind quarters, choice	23 1/2	21 1/2	
Fore quarters, choice	18 1/2	16 1/2	

Beef Cuts

Steer loins, choice, 60/65	36 1/2	28
Steer loins, No. 1	34	26
Steer loins, No. 2	32	25 1/2
Steer short loins, choice, 30/35	43 1/2	34
Steer short loins, No. 1	43 1/2	33
Steer short loins, No. 2	43 1/2	31
Steer loin ends (hip)s	20 1/2	26
Steer loin ends, No. 2	28	23
Cow loins	18	21
Cow short loins	24	24
Cow loin ends (hip)s	18 1/2	15 1/2
Steer ribs, choice, 30/40	28 1/2	17
Steer ribs, No. 1	28 1/2	17
Steer ribs, No. 2	23	19
Cow ribs, No. 2	18	16
Cow ribs, No. 3	17	15
Steer rounds, choice, 80/100	22 1/2	19 1/2
Steer rounds, No. 1	22 1/2	19
Steer rounds, No. 2	21	18 1/2
Steer chucks, choice, 80/100	20 1/2	17 1/2
Steer chucks, No. 1	20 1/2	17
Steer chucks, No. 2	16	16
Cow rounds	18 1/2	14 1/2
Cow chucks	17 1/2	14 1/2
Steer plates	nominal	10 1/2
Medium plates	13 1/2	10 1/2
Briskets, No. 1	15 1/2	15 1/2
Cow navel ends	12 1/2	11
Steer navel ends	12	8 1/2
Fore shanks	13 1/2	10
Hind shanks	10 1/2	9
Strip loins, No. 1	75 1/2	65
Strip loins, No. 2	45	43
Sirloin butts, No. 1	36 1/2	33
Sirloin butts, No. 2	34	27
Beef tenderloins, No. 1	65 1/2	60
Beef tenderloins, No. 2	55	55
Rump butts	28 1/2	26
Flank steaks	28 1/2	27
Shoulder clods	22	19
Hanging tenderloins	18	16
Insides, green, 12/18 range	23	21
Outsides, green, 8 lbs. up	23	20
Knuckles, green, 8 lbs. up	22	20 1/2

Beef Products

Brains	8	8
Hearts	15	16
Tongues	23	19
Sweetbreads	25	15
Ox-tails	12	10
Fresh tripe, plain	10	12
Fresh tripe, H. O.	15	17
Livers	28	25
Kidneys	9 @32	8

Veal

Choice carcass	22 1/2	21
Good carcass	20	20
Good saddles	27 1/2	23
Good racks	17	17
Medium racks	15 1/2	16

Veal Products

Brains, each	12	10
Sweetbreads	38	32
Calf livers	50	55

Lamb

Choice lambs	26 1/2	20
Medium lambs	24	19
Choice saddles	30	24
Medium saddles	28	23
Choice fores	23 1/2	17
Medium fores	21	16
Lamb fries	20	17
Lamb tongues	17	15
Lamb kidneys	25	15

Mutton

Heavy sheep	13	8
Light sheep	11 1/2	11
Heavy saddles	15	10
Light saddles	18	13
Heavy fores	10	6
Light fores	12	9
Mutton legs	17	15
Mutton loins	16	12
Mutton stew	10	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	24
Picnics	26	19
Skinned shoulders	28	19 1/2
Tenderloins	40	35
Spareribs	20	16
Back fat	14 1/2	11 1/2
Boston butts	32 1/2	22
Boneless butts, cellar		
Trim, 2/4	37	26
Hocks	19	16
Tails	13	12
Neck bones	6	7
Slip bones		10
Blade bones	21	16
Pigs' feet	4 1/2	4 1/2
Kidneys, per lb.	8	9 1/2
Livers	14	16
Brains	10	9
Ears	5 1/2	5
Snouts	7 1/2	10
Heads	8	7
Chitterlings	7 1/2	7 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.		
parchment paper	32	@33 1/2
Fancy skinned hams, 14/16 lbs.		
parchment paper	33	@35 1/2
Standard reg. hams, 14/16 lbs. plain		
Picnics, 4/8 lbs. short shank, plain	31	@31 1/2
Fancy bacon, 6/8 lbs. plain	32 1/2	@33 1/2
Standard bacon, 6/8 lbs. plain	27 1/2	@28 1/2
No. 1 beef sets, smoked	50	@51 1/2
Insides, 8/12 lbs.	47 1/2	@49 1/2
Outsides, 5/9 lbs.	47 1/2	@49 1/2
Knuckles, 5/9 lbs.	48	
Cooked hams, choice, skin on, fattened		53
Cooked hams, choice, skin off, fattened		nominal
Cooked picnics, skin on, fattened		nominal
Cooked picnics, skin off, fattened		nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	26.25
Honeycomb tripe, 200-lb. bbl.	28.75
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$22.75 @23.00	
80-100 pieces	22.50 @23.00	
100-125 pieces	22.25 @23.00	
Clear plate pork, 25-35 pieces	22.50 @23.00	
Bean pork	25.00	
Brisket pork	35.00	
Plate beef	30.50	
Extra plate beef	31.00	

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	22 1/2 @24
Special lean pork trimmings 85%	32 @34
Extra lean pork trimmings 95%	34 @35
Pork cheek meat (trimmed)	20 @21
Pork hearts	13 1/2 @14
Pork livers	12 1/2
Native boneless bull meat (heavy)	19 1/2
Boneless chucks	18 1/2 @19
Shank meat	15 1/2
Beef trimmings	15 1/2
Dressed canners, 350 lbs. and up	14 1/2 @16 1/2
Dressed cutter cubs, 400-450 lbs.	15 1/2 @16 1/2
Dr. Bologna bulls, 600 lbs. and up	15 1/2
Tongues, No. 1 canner trim	15 @17

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	37 1/2
Country style sausage, fresh in link	32 1/2
Country style sausage, smoked	26
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	21
Head cheese	20
New England luncheon specialty	37 1/2
Minced luncheon specialty, choice	27
Tongue and blood	23
Blood sausage	24
Snake	19 1/2
Polish sausage	33

DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	80
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs	53
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	51
Frissas, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	53
Italian style hams	45 1/2

CURING MATERIALS

Nitrite of soda (Chgo. wh'ese. stock):	Owt.
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbt., refined granulated	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.50
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.,	
180 pack	14 @17
Domestic rounds, over 1 1/2 in.,	
140 pack	32 @36
Export rounds, wide, over 1 1/2 in.	42 @45
Export rounds, medium, 1 1/2 to	
1 3/4 in.	25 @26
Export rounds, narrow, 1 1/4 in. or under	29
No. 1 weasands	.05 @.06
No. 2 weasands	.03
No. 1 bungs	16 @.18
No. 2 bungs	11
Middles, medium, 1 1/2 @2 in.	.50
Middles, select, wide, 2 1/2 @2 1/2 in.	.60 @.65
Middles, select, extra, 2 1/2 @2 1/2 in.	.90 @1.00
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.00 @1.10
10-12 in. wide, flat	.70 @.85
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25 @.30
Hog casings:	
Extra narrow, 29 mm. & dn.	2.80
Narrow mediums, 29 @32 mm.	2.80
Mediums, 32 @35 mm.	1.95 @2.05
English, medium, 35 @38 mm.	1.70
Wide, 38 @43 mm.	1.60
Extra wide, 43 mm.	1.40 @1.50
Export bungs	23 @.28
Large prime bungs	20 @.21
Medium prime bungs	13 @.14
Small prime bungs	.10
Middles, per set	20 @.21

SPICES

(Basis Chicago, original bbls., bags or tules.)

Whole Ground	
Allspice, prime	38 1/2 @41
Resifted	40
Chili pepper	41
Powder	41
Cloves, Amboyna	40
Zanzibar	25 1/2 @30
Ginger, African	50
Mace, French Banda	1.10
East Indies	.95 @1.10
East & West Indies Blend	.95
Mustard flour, fancy	34
No. 1	22
Nutmeg, fancy Banda	.67
East Indies	.60
East & West Indies Blend	.60
Paprika, Spanish	61
Pepper Cayenne	35
Red No. 1	32
Black Malabar	11
Black Lampong	8 1/2 @10
Pepper, white Singapore	15 1/2 @19
Muntok	15 1/2 @19 1/2
Packers	15

SEEDS AND HERBS

Whole for Saus.	
Caraway seed	1.35 @1.45
Cominos seed	23
Coriander Morocco bleached	19
Coriander Morocco natural No. 1	16 1/2 @18 1/2
Mustard seed, fancy yellow	25
American	12
Marjoram, Chilean	62
Oregano	13 @16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2457 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	23
Choice, native, light.....	23
Native, common to fair.....	18½ @ 20

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21½
Native choice yearlings, 400-600 lbs.....	21½ @ 23
Good to choice heifers.....	18½ @ 19½
Common to fair cows.....	17½ @ 18½
Fresh bologna bulls.....	18 @ 19

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @ 28	27 @ 30
No. 2 ribs.....	25 @ 26	25 @ 28
No. 3 ribs.....	24 @ 25	24 @ 26
No. 1 loins, prime.....	31 @ 33	31 @ 33
No. 2 loins.....	29 @ 30	29 @ 30
No. 3 loins.....	27 @ 28	27 @ 28
No. 1 hinds and ribs.....	25 @ 26	25 @ 26
No. 2 rounds.....	22½ @ 23	22½ @ 23
No. 3 rounds.....	21½ @ 22½	21½ @ 23½
No. 1 chuck.....	24	25 @ 26½
No. 2 chuck.....	23	24
No. 3 chuck.....	23	24
Rolls, reg. 4/6 lbs. av.....	24	24
Rolls, reg. 6/8 lbs. av.....	24	24
Tenderloins, steers.....	50 @ 55	50 @ 55
Tenderloins, cows.....	30 @ 35	30 @ 35
Tenderloins, bulls.....	30 @ 40	30 @ 40
Shoulder clods.....	23	23

DRESSED VEAL

Good.....	22½
Medium.....	20
Common.....	18½

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	26
Spring lambs, good to medium.....	25 @ 26
Spring lambs, medium.....	24 @ 25
Sheep, good.....	11
Sheep, medium.....	9 @ 11

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$22.50 @ 23.37½
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FRESH PORK CUTS

	Western
Pork loins, fresh, 10/12 lbs.....	23½ @ 24½
Shoulders, 10/12 lbs.....	27½ @ 28½
Butts, regular, 4/6 lbs.....	30½ @ 32
Hams, regular, 10/12 lbs.....	27 @ 28
Hams, skinned, fresh, 10/12 lbs.....	28 @ 29
Picnics, fresh, 6/8 lbs.....	26 @ 27
Pork trimmings, 90/95% lean.....	23½ @ 24½
Pork trimmings, regular, 50% lean.....	23½ @ 24½
Spareribs, medium.....	18½ @ 19½
Pork loins, fresh, 10/12 lbs.....	31 @ 32
Shoulders, 6/8 lbs. av.....	27 @ 28
Butts, regular, 1½/3 lbs.....	35 @ 36
Hams, regular, fresh, 10/12 lbs.....	28 @ 29
Hams, skinned, fresh, 10/12 lbs.....	30 @ 31
Picnics, fresh, 4/6 lbs.....	26 @ 27
Pork trimmings, extra lean, 90/95% lean.....	30 @ 32
Pork trimmings, regular, 50% lean.....	23½ @ 24½
Spareribs, medium.....	20 @ 21
Beston butts, 4/6 lbs.....	31 @ 32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinless, fattened.....	53½

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @ 34
Regular hams, 10/12 lbs. av.....	32 @ 34
Regular hams, 12/14 lbs. av.....	32 @ 34
Skinned hams, 10/12 lbs. av.....	33 @ 35
Skinned hams, 12/14 lbs. av.....	33 @ 35
Skinned hams, 16/18 lbs. av.....	32 @ 34
Skinned hams, 18/20 lbs. av.....	32 @ 34
Picnics, 6/8 lbs. av.....	28 @ 29
Picnics, 4/6 lbs. av.....	28 @ 29
Bacon, boneless, western.....	29 @ 30
Bacon, boneless, city.....	29 @ 30
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	30 @ 32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Bread fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

	5-	7½-	9½-	12½-	14-
Prime No. 1 veals.....	23	28	3.30	3.55	3.80
Prime No. 2 veals.....	21	28	3.00	3.25	3.50
Buttermilk No. 1.....	18	25	2.80	3.05	3.30
Buttermilk No. 2.....	17	22	2.65	2.90	3.15
Branded gruby.....	12	17	1.85	2.10	2.35
Number 3.....	12	17	1.85	2.10	2.35

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, October 8, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.75 @ 22.25			
500-600 lbs. ¹	20.75 @ 22.25			
600-700 lbs. ²	20.75 @ 22.25	\$21.25 @ 23.25	21.75 @ 25.00	\$22.25 @ 24.25
700-800 lbs. ²	20.75 @ 22.25	21.25 @ 23.25	21.75 @ 25.00	22.25 @ 24.25
STEER, Good:				
400-500 lbs. ¹	19.00 @ 20.50		20.00 @ 24.50	20.00 @ 22.00
500-600 lbs. ¹	19.00 @ 20.50		20.00 @ 24.50	20.00 @ 22.00
600-700 lbs. ²	19.00 @ 20.50	20.00 @ 22.00	20.00 @ 24.50	20.00 @ 22.00
700-800 lbs. ²	19.00 @ 20.50	20.00 @ 22.00	20.00 @ 24.50	20.00 @ 22.00
STEER, Commercial:				
400-600 lbs. ¹	17.50 @ 19.50		18.50 @ 23.50	18.50 @ 20.50
600-700 lbs. ²	17.50 @ 19.50	19.50 @ 20.50	18.50 @ 23.50	
STEER, Utility:				
400-600 lbs. ¹	16.50 @ 18.50		17.00 @ 20.00	
COW, All Weights:				
Commercial.....		18.00 @ 19.50	18.00 @ 21.50	
Utility.....		17.50 @ 19.00	17.00 @ 21.00	18.00 @ 18.50
Cutter.....		17.00 @ 18.50	16.50 @ 18.50	17.00 @ 17.50
Canner.....			16.50 @ 18.50	
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	21.25 @ 22.75	22.25 @ 24.75	22.00 @ 26.50	22.25 @ 25.25
130-170 lbs.....	21.25 @ 22.75	22.25 @ 24.75	22.00 @ 26.50	22.25 @ 25.25
VEAL, Good:				
50-80 lbs.....	19.00 @ 21.00	20.00 @ 23.00	20.00 @ 25.50	21.00 @ 24.00
80-130 lbs.....	19.00 @ 21.00	20.00 @ 23.00	20.00 @ 25.50	21.00 @ 24.00
130-170 lbs.....	19.00 @ 21.00	20.00 @ 23.00	20.00 @ 25.50	21.00 @ 24.00
VEAL, Commercial:				
50-80 lbs.....	17.00 @ 19.00	19.00 @ 21.00	18.00 @ 23.00	19.00 @ 22.00
80-130 lbs.....	17.00 @ 19.00	19.00 @ 21.00	18.00 @ 23.00	19.00 @ 22.00
130-170 lbs.....	17.00 @ 19.00	19.00 @ 21.00	18.00 @ 23.00	19.00 @ 22.00
VEAL, Utility:				
All weights.....	15.50 @ 17.00	18.00 @ 19.50	17.00 @ 21.00	18.00 @ 20.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	24.00 @ 26.00	25.00 @ 26.00	25.00 @ 26.00	24.00 @ 26.00
40-45 lbs.....	24.00 @ 26.00	25.00 @ 26.00	24.50 @ 25.50	24.00 @ 26.00
45-50 lbs.....	23.50 @ 25.50	24.00 @ 25.50	24.50 @ 25.50	24.00 @ 25.00
50-60 lbs.....	23.00 @ 25.00	24.00 @ 25.00	24.00 @ 25.00	23.00 @ 24.00
LAMB, Good:				
30-40 lbs.....	22.00 @ 24.00	24.00 @ 25.00	24.00 @ 25.00	24.00 @ 25.00
40-45 lbs.....	22.00 @ 24.00	24.00 @ 25.00	24.00 @ 25.00	24.00 @ 25.00
45-50 lbs.....	21.50 @ 23.50	23.50 @ 24.50	23.50 @ 24.50	23.00 @ 24.00
50-60 lbs.....	21.00 @ 23.00	23.00 @ 24.00	23.00 @ 24.00	22.00 @ 24.00
LAMB, Commercial:				
All weights.....	19.00 @ 21.00	19.00 @ 24.00	20.00 @ 24.00	21.00 @ 23.00
LAMB, Utility:				
All weights.....	17.00 @ 19.00	17.00 @ 20.00	18.00 @ 20.00	18.00 @ 20.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	11.00 @ 13.00	11.00 @ 13.00	12.00 @ 13.00	11.50 @ 12.00
Commercial.....	10.00 @ 11.00	10.00 @ 11.00	11.50 @ 12.00	10.50 @ 11.50
Utility.....	9.00 @ 10.00	9.00 @ 10.00	10.50 @ 11.50	10.00 @ 10.50
NOTE: Effective Monday, October 5, carcasses heretofore classified as spring lamb are classified as lamb.				
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 34.00	28.00 @ 31.00
10-12 lbs.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 34.00	28.00 @ 31.00
12-16 lbs.....	25.50 @ 27.50	28.00 @ 31.00	27.00 @ 31.00	27.00 @ 31.00
16-22 lbs.....	24.50 @ 26.50	26.00 @ 29.00	26.00 @ 29.50	26.00 @ 29.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.00 @ 27.50		27.00 @ 29.00	27.50 @ 29.50
BUTTS, Boston Style:				
4-8 lbs.....	30.00 @ 32.50		30.00 @ 34.00	30.50 @ 32.50
SPARE RIBS:				
Half sheets.....	17.50 @ 19.00			
TRIMMINGS:				
Regular.....	22.50 @ 23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	16
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	13
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	32

FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., declared a dividend of \$1.50 per share on the company's \$6 preferred stock to apply on accumulations for the period February 1, 1942, to April 30, 1942, payable November 2, 1942, to the stockholders of record at the close of business on the date of October 16, 1942.

Buy War Bonds and Stamps.

Tight Situation Prevails In Tallow, Grease Mart

NEW YORK, OCTOBER 7, 1942

TALLOW.—Trade on tallow in the East was somewhat lighter this week and undertone of the market was not quite as firm as a week earlier. However, after new lard ceilings were released the market tone improved, although trading was extremely light. Consumers continue to be on the watch for better grades and it is known that orders are far from filled. Inquiries for product are now going far out of the regular areas, but buyers are having little success in getting product. In the meantime, a few sales of choice, prime and special were uncovered with shipping points on some cars far out of the usual 25c limit. There were orders for edible tallow, but most producers are holding their make for government orders, which have been large. All quotations continue at ceiling levels.

STEARINE.—Reports filter in of sales in small lots. Demand is good at all times, but there is not enough offered to fill the needs. Quotations continue at ceiling levels and have not been under maximums in a long time.

NEATSFOOT OIL.—Only small lots of this oil have been offered to buyers of late and practically no high quality oil is found. Demand is consistent at all times with sales of extra at 14c; No. 1, 15½c, and pure, 17½c, while barrels are quoted at 19½c.

OLEO OIL.—Demand is not quite as keen for oils as it was a few weeks ago. However, there is not a great deal of product offered and the market continues on a firm basis.

GREASES.—Trading has dropped to a very low level on all greases. Lack of supplies is responsible, for demand is far greater than offerings at all times. Buyers scour all points for better grades and also are taking the lower grades of product whenever it is offered. Ceiling prices are obtainable for product as soon as it is offered.

CHICAGO, OCTOBER 8, 1942

TALLOW.—Conditions in the tallow market showed little change this week. The market continued rather tight on all better grades, but some lower grades were a little slower to move and were not quite as strong as last week. A fair amount of business was reported, but volume of trading was comparatively light. However, it was known that some producers sold ahead for future delivery with movement coming from greater distances. Some allowances were reported on higher grades that had shipping freight of 30c and better. This broadening out of shipping points was due to almost unsatisfied demand from consumers. Sales of special were reported at 8½c with prime going at 8½c and choice at 8½c. No sales of any volume were reported on edible tallow and that product has been scarce for quite some time.

STEARINE.—Demand continues well above offerings. A car of oleo stearine was reported late last week at ceiling of 10.61c, but most of the trading of late has been in small lots. The market maintains a firm tone at all times.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—The market on higher grades of greases is very firm, but there are fewer orders for some of the lower product, especially brown and yellow grease. There were unconfirmed reports of some packers selling in fair volume this week with buyers taking product out of the 25c freight range. Most action came on the B-white and better grades. The former was quoted at 8½c with A-white at 8½c. Quite a bit of choice cleared during the week at 8½c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Oct. 8.)

Demand continues to improve for products in the upper end of the list, but offerings are just about as scarce as always. Dry rendered tankage sales were thought to have been made, but they were unconfirmed. The market on blood is very tight with sale at ceiling levels. Other items moved in a small way this week.

Blood

	Unit
Unground, loose	Ammonia \$5.55*

Digester Feed Tankage Materials

Unground, per unit prof.	\$ 1.07½*
Liquid stick, tank cars.	2.00@2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.00*
50% meat and bone scraps, bulk	68.00*
Blood-meal	65.00*
Special steam bone-meal	50.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 20	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10% 11% ammonia	\$ 3.85@4.00*
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$1.90*
Hide trimmings (lined)	.90*
Sinews and pizzles (green, salted)	1.00*

	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	35.00@37.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches, 4 @ 4½	



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CLEVELAND, OHIO

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FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY
 Ammoniate:

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
October shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	80.00
in 100-lb. bags.....	82.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.96

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.09
60% protein, unground.....	.109

CANADA UPS BEEF PRICES

The Wartime Prices and Trade Board announced an upward revision of the wholesale ceiling prices of beef and stricter control of retail prices, which also will increase correspondingly. A board statement said the revision involves an increase of \$1.50 per cwt. in the wholesale carcass price for the Autumn period, ending November 30.

The basic Toronto maximum price will be \$17.25 per cwt., with the usual differentials for the other 14 zones across Canada. The board added: "The wholesale price level will advance seasonally until June, at which point it will be 25¢ per cwt. above the ceiling price announced last June."

EASTERN FERTILIZER MARKETS

New York, October 7, 1942

There is very broad demand for blood at ceiling prices, but offerings are very limited. Some South American blood arrived recently at New York on old contract. Cracklings are selling at ceiling prices and demand is good. Bonemeal is in better demand and trade is improved. Sales of tankage are reported from time to time at ceiling prices.

New Lard Prices Slow Down Cotton Oil Futures Trade

A FEW contracts were traded in the cottonseed oil futures market in New York early this week. The market was again firm, although quotations remained a little under maximums, even though reduced recently by order. No trading was reported after new lard ceilings were released and at midweek futures were working higher, with owners of contracts a little reluctant to sell.

The market tone is thought to be somewhat easier because of uncertainty of Washington legislation. Talk of restrictions and allocations has all but pulled some buyers completely out of the market. However, there continues to be enough demand to absorb all offerings at going rates.

Crude oil markets have eased up somewhat as far as volume of trading is concerned. With the release of new lard prices, which were marked up from previous levels, producers practically withdrew from the market. Undertone was on the strong side at all times. It is believed that more crude oil will be offered shortly for cotton picking has progressed well.

The shortening market was extremely quiet following the revision of prices. Standard is now quoted at 16½¢ for ten-drum lots while the new price on hydrogenated is 17%.

SOYBEAN OIL.—This branch of the

market has changed little this week. Buyers are on the search for offerings, but most of the old crop is now sold up. Most persistent orders are for October to December delivery, but few have anything to sell that way. Not a great deal of new oil is coming out yet for it is still a little too early for beans to be moving in any volume.

PEANUT OIL.—Very few sales are reported in this market. Offerings of product are limited and ceiling prices are obtainable.

OLIVE OIL.—Distributors of olive oil reported limiting purchases to actual requirements with little interest in forward commitments. Prices remain mostly unchanged.

PALM OIL.—Market is dull. Quotations are held at ceiling levels with very little product offered.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12% @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, OCTOBER 5, 1942

	Sales	High	Low	Bid	Pr. cl.
October	3	13.70	13.70	13.65	13.64
December	2	13.65	13.65	13.65	13.65
March	1	13.74	13.75
May	1	13.75	13.75	13.75	13.80

Sales, 7 lots.

TUESDAY, OCTOBER 6, 1942

	Sales	High	Low	Bid	Pr. cl.
October	3	13.61	13.61	13.61	13.65
December	1	13.65	13.65	13.63	13.63
January	1	13.65	13.65	13.65	13.67
March	13.70	13.74
May	13.75	13.75

Sales, 5 lots.

WEDNESDAY, OCTOBER 7, 1942

	Sales	High	Low	Bid	Pr. cl.
October	13.61	13.61
December	13.70	13.63
January	13.70	13.65
March	13.77	13.70
May	13.80	13.75

No sales.

THURSDAY, OCTOBER 8, 1942

	Sales	High	Low	Bid	Pr. cl.
October	13.70	13.61
December	13.72	13.70
January	13.73	13.70
March	13.77	13.77
May	13.82	13.80

No sales.

(See page 31 for later markets.)

OLEOMARGARINE

F. O. B. Chicago

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points.....	2½ @ 2%
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12%

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The first book of its kind on these important subjects. Sausage manufacturers and sausage makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

THE NATIONAL PROVISIONER

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HIDES AND SKINS

All hide and calfskin markets strong but inactive following clean-up of Sept. production at ceiling prices.

Chicago

PACKER HIDES.—The packer hide market was quiet, permits for the purchase of Sept. hides having expired on October 3rd, and new WPB permits for Oct. hides are not expected by the trade until around the 20th of the month. All domestic markets are closely sold up to the end of September, in fact until October 3rd in many instances.

As mentioned last week, there was considerable shortage in the filling of permits, most apparent on native and branded steers, and to a lesser extent on branded cows, the range run being slower in coming than expected. The only selection on which permits were entirely filled was said to be light native cows.

This indicates considerable expansion in the demand for hides, because the federal inspected slaughter of cattle during Sept. reached 1,158,758 head, setting a new record for that month and being exceeded by any month's slaughter only four times in the entire history of the industry; cattle slaughter during August was 1,102,738 head, with 1,004,244 reported during October 1941.

Calf slaughter under federal inspection during Sept. totaled 513,052 head, as against 460,950 for Aug., and 446,641 for Sept. 1941. Sept. calf slaughter was the third largest for the month on record.

Shoe production for August showed an earlier than seasonal sharp decline, as was generally expected, being 38,586,091 pairs, a decrease of 7.4 per cent from the revised July total of 41,689,319, and 15.1 per cent under the 45,464,736 produced during August 1941.

The packer hide market is quotable strong at ceiling prices, as listed. Where the optional method of salting is used, heavy Colorado move with heavy butts and heavy Texas steers at 14½¢; extreme light Texas steers, in that case, move with other light brands at 14¼¢.

OUTSIDE SMALL PACKER.—The small packer market was quiet also, of course, but sales during the previous two weeks left this market closely sold up to the end of Sept. and quotable at ceiling prices, 15¢, flat, trimmed, for native steers and cows, and 14¢ for brands; 11¼¢ for native bulls and 10¼¢ for branded bulls. Until hides begin to run rather grubby, a good many small packers are expected to grade their hides at time of take-up and sell them on selected basis at packer prices.

PACIFIC COAST.—Trading late last week cleared the Pacific Coast market to the end of Sept. at the maximum price, 13¼¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—

Following the fairly sizeable trade reported last week, the South American market has been quiet and accumulation of hides is said to be very moderate. A few small lots of hides were reported sold this week to local Argentine tanners, these usually moving slightly over the prices ruling on sales made to the United Kingdom and the States, controlled in the case of the latter by permits issued through the Defense Supply Corp. Standard steers moved in a good way last week under such permits at 106 pesos, light steers at 110 pesos, and reject heavy steers 100 pesos.

COUNTRY HIDES.—The shortage in the available supply of packer hides as against the permits issued for Sept. stock was sufficient to cause tanner buyers to take everything available in the country market at unchanged prices before permits expired on Oct. 3rd, despite attempts to talk the market lower earlier. The country kill will soon be showing a good increase but demand for hides is thought to be broad enough to absorb everything that will be available, at least through the fall. Sales were confined to country all-weights, which sold at 15¢ flat, trimmed, or 14¢ flat, untrimmed, f.o.b. shipping points. Heavy steers and cows are nominal at 14¢, flat, trimmed; buff weights and also extremes at 15¢, flat, trimmed; bulls are quoted 10@10½¢, flat, trimmed, for natives, with branded bulls a cent less. Glues are quoted about 12¢, flat, trimmed; all-weight branded hides 13¼@14¢, flat, trimmed.

CALFSKINS.—The packer calfskin market was sold up late last week to the end of Sept. at ceiling prices, 27¢ for heavies and 23¼¢ for lights under 9½ lb., and action has quieted until next buying permits are available.

The city calfskin market is also sold up and strong at 20¼¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities quotable on the same basis; straight country calfskins were cleaned up at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—All packers cleared their Sept. kips late last week at maximum prices, 20¢ for 15-30 lb. natives and 17¼¢ for brands; market strong, with production still running light.

A limited movement during the trading period served to clean up offerings of city kipskins, at 18¢ for 15-30 lb. natives and 17¢ for brands; outside cities are salable same basis, and straight countries at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10, flat, paid; hairless are quoted at 55¢, flat.

HORSEHIDES.—Proposals for the allocation of horsehides are still pending but no decision has been announced

as yet. Meantime, the market is in a rather tight position, a moderate trade serving to keep the present light production sold up. While individual ceilings govern sales, most city renderers with manes and tails on move in a range of \$7.50@7.75, selected, f.o.b. nearby shipping points; trimmed renderers usually sell at \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—The continued strong demand for shearlings for military orders keeps producers generally sold ahead at the ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢; one house is still reporting a fair production and sold five cars this week, but production has dropped off in other quarters. Pickled skins are moving at individual ceilings, with market quoted generally around \$7.50@7.75 per doz. packer lambs, until black cockle becomes more prevalent. The market is strong on packer wool pelts. Two independent mid-west packers are credited with moving Oct. lamb pelts and, while details have not been divulged, they are credited with having secured \$2.80 per cwt. liveweight basis for Colorados and northern natives and \$3.00 per cwt. for westerns. Another packer is scheduled to sell Oct. pelts early next week on bids. Shearling tanners have been active again and are credited with taking around 16,000 more pelts at the going market for conversion to shearlings.

New York

PACKER HIDES.—Trading during the previous week cleared the New York market to the end of Sept., with all packers moving their production of hides at ceiling prices, as quoted.

CALFSKINS.—The New York calfskin market continues in a strong position and is closely sold up to the end of Sept. Collectors moved their 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers sold 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 3, 1942, were 6,327,000 lbs.; previous week, 4,100,000 lbs.; same week last year, 4,242,000 lbs.; Jan. 1 to date, 210,608,000 lbs.; last year, 194,697,000 lbs.

Shipment of hides from Chicago for week ended October 3, 1942, were 5,458,000 lbs.; previous week, 4,352,000 lbs.; same week last year, 8,225,000 lbs.; Jan. 1 to date, 225,816,000 lbs.; shipments for the same period last year, 216,862,000 lbs.

The payroll allocation plan builds a sound bond program for your employees. The saving plan cannot be started too soon.

FIELD MEN IN SCRAP DRIVE

More than 3,000 trained men, loaned by private industry, are aiding the WPB's conservation division for 90 days in the search for industrial scrap. This army of field representatives embraces men recruited from the iron and steel industry, the American Steel Warehouse association, the Associated Equipment Distributors, and the National Association of Sales Executives. Presidents of 70,000 industrial firms have received notification that they will be called upon by the field representatives.

Theme of the industrial scrap drive is: "If it hasn't been used in the last three months—and if no one can prove it will be used in the next three—find a use for it or scrap it."

SPEEDING EXPRESS SHIPMENTS

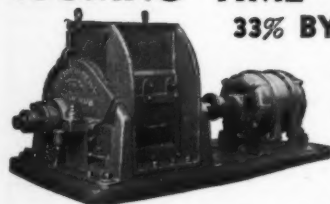
The Railway Express Agency calls attention to the fact that most firms, whether working one shift or three, still retain the peacetime habit of releasing shipments at the end of the day. The result is that the bulk of air express shipments are now carried by evening and night planes with a strain on existing facilities, due to the fact that fewer planes are available for the increase in rush shipments. However, planes are available earlier in the day. By releasing shipments in the morning, or at intervals through the day, business firms can often get their product to its destination the same day.

ST. LOUIS HOGS IN SEPT.

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for September, 1942, with comparisons, reported by H. L. Sparks & Co., were:

	Sept. 1942	Sept. 1941
Total receipts	215,110	198,688
Average weight, lbs.	221	224
Top prices:		
Highest	\$ 15.25	\$ 12.25
Lowest	14.25	11.10
Average cost	14.45	11.52

COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Very little trading was uncovered on green pork. It appeared that packers were awaiting the long promised pork ceiling revisions, and there were rumors that they might be out this week end. Practically all the business was confined to barreled pork and offal. Hogs were a little lower at Chicago and lard was inactive.

Cottonseed Oil

Valley crude 12% c; Southeast, 12% @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.66; Dec. 13.71; Jan. 13.73; Mar. 13.77; May 13.88; no sales.

LABOR TURNOVER PROBLEM

A high and rising labor turnover in American industry, which is now becoming a serious war production problem, is almost as frequently a result of the loss of workers to higher-paid jobs in other plants as of induction into the military services, according to the division of industrial economics of the National Industrial Conference Board, which has just completed a study of the mobilization of the nation's labor power.

Almost 85 per cent of the executives cooperating in the Board's survey report higher turnover, and nearly half attribute it chiefly to selective service and enlistments. But about two-fifths state that the attraction of larger weekly pay envelopes is the dominant factor.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 3, 1942:

	Week Oct. 3	Previous week	Same week '41
Cured meats, lbs.	44,686,000	34,273,000	31,492,000
Fresh meats, lbs.	54,618,000	41,798,000	68,724,000
Lard, lbs.	5,671,000	8,552,000	11,724,000

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 9, 1942:

	Week ended Oct. 9	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15 1/2	@15 1/2	@15 1/2
Hvy. Tex. str.	@14 1/2	@14 1/2	@14 1/2
Hvy. butt brnd'd	@14 1/2	@14 1/2	@14 1/2
strs.	@14	@14	@14
Hvy. Col. str.	@15	@15	@15
Ex-light Tex.	@15 1/2	@15 1/2	@15 1/2
strs.	@15 1/2	@15 1/2	@15 1/2
Brnd'd cows	@15 1/2	@15 1/2	@15 1/2
Hvy. nat. cows	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows	@15 1/2	@15 1/2	@15 1/2
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

	@15	@15	@15 1/2
Nat. all-wts.	@15	@15	@15 1/2
Branded	@14	@14	@14 1/2
Nat. bulls	@11 1/2	@11 1/2	@12
Brnd'd bulls	@10 1/2	@10 1/2	@11
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

	@14	@14	@12 1/2
Hvy. steers	@14	@14	@12 1/2
Hvy. cows	@14	@14	@12 1/2
Butts	@15	@15	14 1/2 @14 1/2
Extremes	@15	@15	@15
Rulls	10 @10 1/2	10 @10 1/2	@8 1/2
Calfskins	16 @18	16 @18	@18
Kipskins	@16	@16	@16
Horsehides	6.50 @7.75	6.50 @7.75	5.75 @6.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

	@2.15	@2.15	1.75 @1.80
Pkr. shearlgs.	@28	@28	@24
Dry pelts	@28	@28	@24

EMERGENCY ADS

The American Meat Institute is supplying all participants in the meat educational program with reprints of the emergency advertisement on meat restrictions which appeared in newspapers throughout the United States last week. Each packer salesman will be allowed ten reprints to distribute among dealers. It is pointed out that retailers will want to post the message in their stores since it will help them and the government's war effort.

Wholesale Brokers of

NATURAL CASINGS

Offers Wanted:

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SAMI S. SVENDSEN

CHICAGO, U. S. A.

LIVESTOCK MARKETS *Weekly Review*

September Slaughter Hits New High Marks

COMBINED slaughter of livestock in federal inspected plants set new all-time records in September, it was revealed this week. Both cattle and hog slaughter set new records for the month; calf slaughter was greatest for the month since 1937, and more sheep and lambs were killed during September than for any other month on record. Meat production from this heavy slaughter of livestock was far greater than for any previous September.

September slaughter of hogs in federal inspected plants showed a 24 per cent increase compared with the same month last year, while compared with a month earlier there was a gain of over 600,000 head. Total hog slaughter for the month under review was 3,842,564 head, compared with only 2,920,384 head for the same month of 1941. This brings the nine-month slaughter close to 38 million head, compared with 32 million head killed in the same period of 1941.

Cattle slaughter continued to run exceptionally heavy, with 1,158,758 killed compared with 1,004,244 head a month earlier and 1,004,244 head in September, 1941. The gain compared with a year ago was about 13 per cent. Slaughter for the nine months of 1942 is now slightly over 9 million head compared with 7.9 million head a year ago.

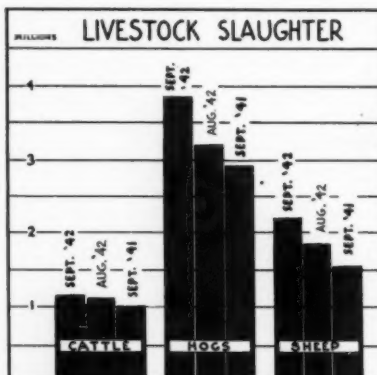
Sheep and lamb slaughter passed the 2 million head mark for the first time on record. Almost 2 1/4 million head were processed, which surpassed the previous high mark made in 1931 by well over 400,000 head. It was a gain of over 29 per cent compared with the 1,567,287 head killed a year ago. August slaughter of sheep and lambs was 1,839,797 head.

Calf slaughter at 513,000 head was largest for the month since 1937 and compared with 446,641 head a year ago and 460,050 a month earlier.

The following table shows September slaughter, year to date total, and comparisons:

SEPTEMBER SLAUGHTER			
	Cattle	Hogs	Sheep
1942	1,158,758	3,842,564	2,222,704
1941	1,004,244	2,920,384	1,567,287
1940	811,567	3,168,454	1,468,677
1939	880,343	2,885,318	1,634,967
1938	916,626	2,671,296	1,693,906

NINE MONTHS' TOTALS			
	Cattle	Hogs	Sheep
January	1,067,159	5,836,613	1,610,991
February	891,013	3,892,077	1,406,657
March	929,008	4,134,318	1,668,688
April	956,290	4,196,365	1,569,762
May	885,153	4,319,776	1,474,988
June	1,039,128	4,553,937	1,481,443
July	1,047,900	3,885,575	1,705,200
August	1,102,738	3,223,059	1,839,787
September	1,158,758	3,842,564	2,222,704
Totals	9,067,156	37,878,294	14,980,239
1941	7,881,950	32,094,778	13,447,457
1940	7,046,671	34,432,835	12,734,334
1939	6,942,514	28,149,458	12,798,916
1938	7,276,497	24,616,322	13,622,062



Slaughter of all classes of livestock in September set new highs for the month. Lamb kill was a new all time record and passed the 2 million head mark for the first time.

European Cattle Numbers Under Recent High Point

European cattle numbers have declined since 1939, but the reduction in cattle through 1941 has not been so great as in hogs and poultry, the Department of Agriculture reports. Cattle raisers, as a rule, have been allowed priority in the allocation of feedstuffs in most countries for the purpose of maintaining milk production at as high a level as possible.

Cattle numbers in Europe had reached a high level in 1938 and 1939. The total number in 1939 was estimated at 113 million head and exceeded the average for the 5-year period, 1931-35, by 5 per cent. Europe, exclusive of the Soviet Union, supported 15 per cent of the world total, estimated at 699 million head, for the 5-year period, 1931-35. Information gathered from sources as reliable as possible under war conditions indicates that cattle numbers in 12 important countries of continental Europe in 1941 totaled 61,450,000 head, a reduction of approximately 7 per cent as compared with 1939.

Cattle numbers in the United Kingdom were about 1 per cent larger in 1941 than in 1939, whereas the number in Ireland was 2 per cent larger.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended October 3 compared with the previous week and a year ago:

	Cattle	Calves	Hogs
Week ended Oct. 3	3,450	1,477	9,111
Last week	3,009	1,033	7,819
Last year	3,041	1,614	8,291

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Requests Higher Price Ceiling for Canadian Beef Cattle Feeders

Hon. R. J. M. Parker, Saskatchewan minister of municipal affairs and acting minister of agriculture said recently that a higher price ceiling should be fixed on beef cattle, or that stockmen should be allowed to benefit from the U. S. market quota. He stated that a great deal of dissatisfaction is being expressed by Saskatchewan stockmen because they are being deprived of the U. S. market.

"If the shortage of beef is such as is reported in the press," he continued, "putting the present ceiling on the price of cattle and depriving stockmen of the U. S. market is no inducement for farmers to try to overcome the shortage and raise more cattle."

"Western farmers have fought hard for a reduction of the tariff so that they can obtain cheaper implements, and get a better market for their products in the U. S. The reduction of the tariff on cattle going into the U. S. is very much appreciated, and the belief is that this is the time to break down tariff barriers. There is also the fear that the Canadian cattlemen will lose the United States market and the decision to deprive the stockmen of the advantage of this market by our own authorities is very much deplored."

BRAZILIAN HOG INDUSTRY HAS BRIGHT OUTLOOK

The outlook for the hog industry in the state of Rio Grande do Sul, Brazil, is favorable because of the high level of foreign and domestic demand, the Department of Agriculture reports. According to a trade estimate, slaughter during 1942 may show an increase of 20 per cent over 1940, assuming that demand is active. Current prices of pork products are far above pre-war levels. Hogs sold in June and July, 1942, at packinghouses realized from 7.2 to 7.4 cents per lb., live weight. This is nearly twice as high as pre-war prices.

Foreign buying of pork products is confined almost entirely to the United Kingdom, although the U. S. has recently begun to show some interest in pork products. Germany was the heaviest buyer before the war, with Sweden and Norway also purchasing certain items.

AMENDMENT TO FSC-10

Schedule FSC-10 has been further amended to include detailed specifications for short ribs, 20 to 35 lb. range; salted short rib backs, 20 to 35 lb. range, and smoked short rib backs, 20 to 35 lb. range. Complete specifications may be obtained from the Agricultural Marketing Administration, Washington, D. C.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, October 8, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$14.00@14.50	\$14.25@14.85		\$14.35@14.75	\$14.75@15.10
140-160 lbs.	14.25@15.00	14.75@15.35		14.50@15.00	15.00@15.15
160-180 lbs.	14.75@15.35	15.25@15.50	\$14.65@15.10	14.50@15.00	15.10@15.15
180-200 lbs.	15.10@15.00	15.40@15.00	14.90@15.25	14.75@15.10	15.15 only
200-220 lbs.	15.40@15.75	15.40@15.65	15.05@15.25	14.90@15.15	15.15 only
220-240 lbs.	15.60@15.75	15.40@15.65	15.05@15.25	15.00@15.15	15.15 only
240-270 lbs.	15.60@15.75	15.40@15.65	15.05@15.25	15.00@15.15	15.15 only
270-300 lbs.	15.65@15.75	15.40@15.65	15.05@15.25	15.00@15.15	15.15 only
300-330 lbs.	15.65@15.75	15.30@15.55	15.05@15.25	15.00@15.15	15.10@15.15
330-360 lbs.	15.60@15.70	15.25@15.45	15.05@15.25	14.95@15.05	15.10@15.15
Medium:					
160-220 lbs.	14.50@15.25	14.25@15.25	14.25@15.10	14.50@14.90	14.05@15.00
SOWS:					
Good and Choice:					
270-300 lbs.	15.00@15.65	15.25@15.35	15.10@15.25	14.85@15.00	15.10 only
300-330 lbs.	15.60@15.65	15.25@15.35	15.10@15.25	14.85@15.00	15.10 only
330-360 lbs.	15.60@15.65	15.15@15.35	15.05@15.25	14.75@14.90	15.10 only
360-400 lbs.	15.50@15.60	15.00@15.25	15.00@15.25	14.70@14.90	15.10 only
Good:					
400-450 lbs.	15.40@15.55	14.90@15.15	15.00@15.25	14.65@14.85	15.10 only
450-500 lbs.	15.30@15.50	14.75@15.00	15.00@15.15	14.60@14.80	15.05@15.10
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.00@16.00	14.50@15.75	14.00@15.25	14.50@15.75	14.50@15.50
900-1100 lbs.	15.25@16.75	14.50@16.00	14.25@15.75	14.50@15.75	14.75@15.75
1100-1300 lbs.	15.75@17.00	15.00@16.25	14.50@16.00	14.75@16.00	15.00@16.25
1300-1500 lbs.	16.00@17.00	15.00@16.25	14.75@16.00	14.75@16.00	15.00@16.25
STEERS, Good:					
700-900 lbs.	13.50@15.00	13.00@14.50	12.75@14.25	12.75@14.50	13.50@14.75
900-1100 lbs.	13.75@15.25	13.25@14.75	13.00@14.50	12.75@14.75	13.50@15.00
1100-1300 lbs.	13.75@15.75	13.50@15.00	13.00@14.75	13.00@14.75	13.50@15.00
1300-1500 lbs.	14.00@16.00	13.50@15.00	13.25@14.75	13.00@14.75	13.50@14.75
STEERS, Medium:					
700-1100 lbs.	11.00@13.75	11.50@13.25	11.25@13.00	11.50@13.00	11.00@13.50
1100-1300 lbs.	11.50@14.00	11.75@13.50	11.50@13.25	11.75@13.00	11.00@13.50
HEIFERS, Choice:					
600-800 lbs.	15.00@15.75	14.00@15.00	13.75@14.50	14.50@15.50	14.00@15.00
800-1000 lbs.	15.00@15.80	14.00@15.00	13.75@14.75	14.50@15.50	14.00@15.00
HEIFERS, Good:					
600-800 lbs.	13.00@15.00	12.50@14.00	12.00@13.75	12.50@14.50	12.00@14.00
800-1000 lbs.	13.00@15.00	12.50@14.00	12.00@13.75	12.50@14.50	12.00@14.00
HEIFERS, Medium:					
500-900 lbs.	11.00@13.00	10.25@12.50	10.00@12.00	10.00@12.50	10.00@12.00
COWS, All Weights:					
Good	11.25@12.50	10.50@11.50	10.75@11.50	10.25@11.50	10.00@11.25
Medium	9.50@11.25	9.00@10.50	9.50@10.75	9.00@10.25	9.00@10.00
Cutter and common	7.75@9.50	7.50@9.00	7.50@9.50	7.50@9.00	7.50@9.00
Canner	6.25@8.00	6.00@7.50	6.50@7.50	6.00@7.50	6.00@7.50
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	11.25@12.40	10.75@11.50	10.75@11.50	10.75@11.25	10.75@11.50
Sausage, good	11.50@12.40	10.50@11.50	10.75@11.40	10.75@11.25	10.50@11.25
Sausage, medium	10.25@11.50	9.50@10.75	9.75@10.75	9.75@10.75	9.50@10.50
Sausage, cutter & com.	9.00@10.25	8.50@9.50	8.25@9.75	8.25@10.25	8.25@9.50
VEALERS, All Weights:					
Good and choice	13.50@15.50	14.00@15.25	13.00@14.50	11.50@14.00	12.50@14.50
Common and medium	10.50@13.50	11.75@14.00	9.00@13.00	8.50@11.50	9.00@12.50
Cull	8.50@10.50	7.50@11.75	7.50@9.00	7.50@8.50	6.50@9.00
CALVES, 500 lb. down:					
Good and choice	11.50@13.75	11.00@13.00	11.00@13.50	10.50@12.50	11.00@13.00
Common and medium	9.00@11.50	8.50@11.00	8.50@11.00	8.00@10.50	9.00@11.00
Cull	7.50@9.00	7.00@8.50	7.00@8.50	7.00@8.00	6.50@9.00
Slaughter Lambs and Sheep:					
Good and choice	13.65@14.10	13.50@14.25	13.50@14.00	13.00@13.85	13.50@13.75
Medium and good	12.25@13.25	11.75@13.25	12.50@13.25	12.00@13.00	11.75@13.25
Common	10.25@12.25	9.25@11.50	9.75@12.25	10.00@11.75	10.00@11.50
YLG. WETHERS:					
Good and choice	11.50@12.50	11.75@12.50	11.25@11.75	11.00@12.00	11.50@12.50
Medium and good	10.50@11.50	10.25@11.75	10.25@11.25	10.00@10.75	10.50@11.50
EWES:					
Good and choice	5.50@6.00	5.00@6.00	4.75@5.35	5.25@5.75	5.00@5.65
Common and medium	4.50@5.50	3.50@4.75	3.75@4.75	4.50@5.25	3.50@5.00

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
²Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended October 3:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,867	2,121	2,222	731
San Francisco	1,100	200	3,400	4,800
Portland	3,425	350	3,350	4,275

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 21,035 cattle, 2,008 calves, 28,679 hogs and 7,257 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 3, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 311 hogs; Swift & Company, 1,216 hogs; Wilson & Co., 4,500 hogs; Western Packing Co., Inc., 1,789 hogs; Agar Packing Co., 3,643 hogs; Shippers, 5,402 hogs; Others, 30,511 hogs.

Total: 22,745 cattle; 2,804 calves; 45,372 hogs; 16,097 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,315	1,182	2,066	8,788
Cudahy Pkg. Co.	4,187	1,001	1,288	6,263
Swift & Company	5,788	1,256	2,885	7,731
Wilson & Co.	2,946	1,006	1,990	1,940
Kornblum Pkg. Co.	2,072			
Others	10,882	888	1,513	10,890
Total	31,190	5,333	9,742	35,621

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,657	1,130	4,704	
Cudahy Pkg. Co.	2,908	2,239	10,918	
Swift & Company	2,981	2,403	6,555	
Wilson & Co.	1,818	2,005	1,503	
Others		5,732		
Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha Pkg. Co., 144; Geo. Hoffman, 98; Kroger Pkg. Co., 1,073; Nebraska Beef Co., 917; Omaha Pkg. Co., 348; John Roth, 219; So. Omaha Pkg. Co., 635; Lincoln Pkg. Co., 208.				
Total	16,088	cattle and calves,	14,100	hogs and 29,780

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,985	1,408	7,096	8,186
Swift & Company	6,516	4,292	5,552	5,316
Hunter Pkg. Co.	1,670	372	5,522	753
Krey Pkg. Co.			6,551	
Hell Pkg. Co.			2,431	
Laclede Pkg. Co.			3,375	
Sieloff Pkg. Co.			1,323	
Others	4,492	63	1,981	2,457
Shippers	12,724	3,225	7,319	231
Total	30,387	9,270	41,150	16,943

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,789	900	6,111	9,542
Armour and Company	2,793	440	5,421	4,938
Others		3,508	30	781
Total	9,090	1,060	12,313	16,909
Not including 1,540 cattle and 19,154 sheep bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,712	54	2,698	4,717
Armour and Company	3,011	33	1,433	4,779
Swift & Company	2,113	44	1,720	4,132
Others	407	8		1
Shippers	5,571	48	4,221	1,714
Total	13,814	187	10,072	15,543

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,569	2,723	3,660	992
Wilson & Co.	4,165	2,527	3,638	844
Others	360	5	661	
Total	9,094	5,255	7,959	1,836
Not including 623 cattle, 1,356 hogs and 2,314 sheep bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,091	877	6,276	1,900
Wichita D. B. Co.	27			
Dunn & Osterlag	182		59	
Fred W. Dold	239		386	
Sunflower Pkg. Co.	43		110	
Pioneer Pkg. Co.	178			
Excel Pkg. Co.	682			
Others	3,500		382	855
Total	6,942	877	7,113	2,755
Not including 103 cattle, 829 hogs and 811 sheep bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,324	3,028	2,680	11,966
Swift & Company	4,114	4,415	2,808	32,959
Blue Bonnet Pkg. Co.	52			
City Pkg. Co.	312			
H. Rosenthal	59	11	3	890
Total	8,364	7,660	5,496	45,815

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,392	148	3,436	47,689
Swift & Company	1,461	159	2,342	28,440
Cudahy Pkg. Co.	989	78	1,353	2,539
Others	2,966	204	1,878	912
Total	7,158	589	8,509	79,580

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,839	2,085	7,693	11,460
Cudahy Pkg. Co.	866	1,241		8,168
Dakota Pkg. Co.	1,390	115		
Katz Pkg. Co.	373	22		
Swift & Company	6,056	8,491	18,489	14,648
Riffin Pkg. Co.	801	20		
Others	6,390	1,002		
Total	19,715	7,976	26,182	29,276

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	35		439	
E. Kahn's Sons Co.	839	201	6,882	2,973
Lohrey Packing Co.			265	
H. H. Meyer Pkg. Co.	27		3,923	
J. Schlachter	106	120		45
J. & F. Schroth P. Co.			2,288	
J. F. Stegner Co.	379	157		9
Others	2,021	859	719	241
Shippers	1,301		3,158	1,044
Total	4,664	1,372	17,235	4,751
Not including 1,351 cattle, 107 calves, 2,108 hogs and 1,355 sheep bought direct.				

TOTAL PACKERS' PURCHASES

	Week ended Oct. 3	Prev. week	Cor. week, 1941
Cattle	179,201	163,686	166,267
Hogs	205,602	226,062	260,032
Sheep	288,406	308,562	178,477

NEW YORK LIVESTOCK

Livestock prices at Jersey City, October 5, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

Steers, good	\$14.50
Cows, medium	\$ 9.50@10.50
Cows, cutter and common	8.00@10.00
Cows, canners	Down to 6.50
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.50@11.00

CALVES:

Vealers, good to choice	\$16.00@17.25
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HOGS:

Hogs, good and choice	\$15.85
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LAMBS:

Lambs, good to choice	\$14.50@15.00
Lambs, medium to good	14.00@14.50

Receipts of salable livestock at Jersey City market for week ended October 3, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	923	2,758	110	1,114
Total, with directs	7,438	18,468	25,702	47,249

Previous week:

Salable receipts	783	2,017	387	2,323
Total, with directs	8,027	17,558	26,570	49,955

*Including hogs at 31st street.

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of August, with comparisons:

	Aug. 1942	Aug. 1941
Beef	277,938 lbs.	225,886 lbs.
Bacon and ham	702	2,259
Pork		407,707
Mutton and lamb	125,499	103,236
Canned beef	36,449	993,823
Lard compound	43,679	290
	8 mos. 1942	8 mos. 1941
Beef	583,279	689,363
Bacon and ham	16,426	125,314
Pork		868,290
Mutton and lamb	1,866,704	2,012,184
Canned beef	2,961,878	4,532,083
Lard compound	951,809	94,203

BUY-BUY-BUY-BUY-BUY

The payroll allocation plan builds a sound bond program for your employees.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 2	2,170	244	6,660	7,613
Sat., Oct. 3	1,347	101	4,754	3,834
Mon., Oct. 5	14,122	1,519	17,593	12,047
Tues., Oct. 6	12,495	919	18,967	14,105
Wed., Oct. 7	11,515	894	13,315	9,885
Thurs., Oct. 8	6,000	600	11,000	11,000

*Week's total 44,132 3,902 60,875 47,087
Prev. week 46,837 3,786 64,905 47,533
Year ago 43,124 4,753 56,768 24,072
Two years ago 40,599 4,241 73,480 30,896

*Including 1,954 cattle, 395 calves, 21,671 hogs and 33,458 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Oct. 2	796	137	675	68
Sat., Oct. 3	400	95		
Mon., Oct. 5	3,687	15	770	
Tues., Oct. 6	4,898	371	678	1,000
Wed., Oct. 7	4,061	203	310	325
Thurs., Oct. 8	2,000	100	1,500	500

Week's total 14,646 689 3,258 1,826
Prev. week 15,399 838 2,727 1,522
Year ago 12,556 535 3,168 1,147
Two years ago 13,807 503 3,605 1,719

OCTOBER AND YEAR RECEIPTS

	October—	1941	1942	Year—	1941
Cattle	53,204	55,989	1,661,343	1,530,167	
Calves	4,988	7,495	187,789	179,313	
Hogs	84,537	79,956	3,892,065	3,327,552	
Sheep	73,283	48,795	1,897,484	1,701,074	

†All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—	Top	Av.
*Week ended Oct. 3	75,200	262	\$15.70	\$15.25	
Previous week	59,748	274	15.30	14.90	
1941	75,394	259	11.50	10.90	
1940	78,313	250	6.70	6.25	
1939	55,891	256	7.35	6.65	
1938	81,465	241	9.00	8.35	
1937	57,926	246	12.00	10.60	

Av. 1937-1941 69,800 250 \$9.30 \$8.55
*Receipts and average weight for week ending Oct. 3, 1942, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Oct. 3	\$14.85	\$15.25	\$5.75	\$13.75
Previous week	15.25	14.90	6.75	14.20
1941	11.50	10.90	4.75	11.25
1940	11.60	6.25	3.50	9.20
1939	9.85	6.65	3.50	9.40
1938	10.85	8.35	2.50	8.00
1937	12.65	10.60	4.50	10.25
Av. 1937-1941	\$11.25	\$8.55	\$3.75	\$9.60

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Oct. 8:

	Week ended Oct. 5	Prev. week
Packers' purchases	38,997	45,184
Shippers' purchases	3,933	3,845
Total	42,930	49,029

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended October 3:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Oct. 3	337,000	346,000	488,000
Previous week	306,000	408,000	629,000
1941	274,000	367,000	396,000
1940	281,000	380,000	392,000
1939	281,000	298,000	376,000
At 11 markets:			
Week ended Oct. 3			271,000
Previous week			315,000
1941			315,000
1940			315,000
1939			235,000
At 7 markets:			
Week ended Oct. 3	244,000	217,000	282,000
Previous week	214,000	250,000	319,000
1941	231,000	250,000	215,000
1940	180,000	254,000	286,000
1939	202,000	186,000	281,000

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 15 centers for the week ended Oct. 3, 1942:

CATTLE

	Week ended Oct. 3, 1942	Prev. week	Cor. week, 1941
Chicago	22,745	21,915	27,018
Kansas City	23,691	23,364	22,500
Omaha	15,129	17,230	21,446
East St. Louis	17,937	17,449	14,077
St. Joseph	9,237	8,328	6,876
St. Paul	7,776	7,766	10,777
Wichita	7,922	5,718	4,985
Philadelphia	2,256	2,063	2,087
Indianapolis	2,346	2,463	2,309
New York & Jersey City	11,554	10,927	9,851
Oklahoma City	14,972	11,594	9,543
Cincinnati	8,115	8,513	9,543
Denver	4,694	6,709	4,833
St. Paul	17,475	15,361	16,585
Milwaukee	4,463	4,095	3,558
Total	167,332	157,500	156,445

*Cattle and calves.

HOGS

Chicago	138,952	99,829	86,688
Kansas City	35,222	36,672	38,552
Omaha	33,930	36,547	30,474
East St. Louis	68,160	68,706	60,334
St. Joseph	11,614	10,290	16,953
St. Paul	9,787	15,802	15,900
Wichita	8,042	7,235	5,145
Philadelphia	14,186	14,479	15,977
Indianapolis	26,248	31,517	24,195
New York & Jersey City	49,812	50,247	4,856
Oklahoma City	9,315	11,451	6,718
Cincinnati	13,650	17,867	17,297
Denver	6,154	11,080	6,063
St. Paul	26,182	25,881	34,465
Milwaukee	9,523	10,588	10,081
Total	400,777	448,191	373,198

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	10,097	14,326	12,112
Kansas City	37,027	38,471	39,971
Omaha	40,208	45,686	24,269
East St. Louis	30,193	33,194	12,731
St. Joseph	29,959	24,860	13,425
St. Paul	23,643	21,441	12,805
Wichita	3,560	2,224	3,002
Philadelphia	3,871	3,440	2,730
Indianapolis	4,180	4,035	4,601
New York & Jersey City	60,551	61,410	48,934
Oklahoma City	4,150	2,810	1,239
Cincinnati	4,963	5,798	3,843
Denver	5,963	11,542	11,008
St. Paul	29,276	25,524	15,501
Milwaukee	2,172	1,837	1,863
Total	295,851	296,589	185,024

*Not including direct.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., October 8.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, light hog receipts forced prices sharply upward, following substantial declines early in week.

Hogs, good to choice:	This week	Last week
160-180 lb.	\$13.70@14.80	
180-200 lb.	14.45@14.90	
200-220 lb.	14.60@15.00	
220-240 lb.	14.60@15.00	
240-260 lb.	14.60@15.00	
260-280 lb.	14.60@15.00	
280-300 lb.	14.60@15.00	
300-320 lb.	14.60@15.00	
320-340 lb.	14.50@14.95	

Hogs:	This week	Last week
300-320 lb.	\$14.40@14.90	
320-340 lb.	14.30@14.90	
340-360 lb.	14.20@14.70	

Receipts of hogs at Corn Belt markets for the week ended October 8:

	This week	Last week
Friday, Oct. 2	16,200	29,800
Saturday, Oct. 3	17,800	17,400
Sunday, Oct. 4	28,000	23,100
Tuesday, Oct. 6	22,700	26,200
Wednesday, Oct. 7	23,000	28,400
Thursday, Oct. 8	17,000	26,000

Watch the Classified Advertisements page for good men.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending October 3, 1942	5,604	1,183	1,223
Week previous	8,021	1,472	1,070
Same week year ago	9,639	2,958	3,040
COWS, carcass			
Week ending October 3, 1942	2,294	2,696	1,944
Week previous	2,597	2,693	2,173
Same week year ago	1,082	1,338	2,778
BULLS, carcass			
Week ending October 3, 1942	370	83	107
Week previous	329	107	82
Same week year ago	817	1,047	150
VEAL, carcass			
Week ending October 3, 1942	11,221	1,095	641
Week previous	15,046	1,738	721
Same week year ago	13,316	1,435	634
LAMB, carcass			
Week ending October 3, 1942	50,083	18,442	21,579
Week previous	45,958	16,218	21,570
Same week year ago	50,605	17,596	16,524
MUTTON, carcass			
Week ending October 3, 1942	4,963	788	6,568
Week previous	7,861	220	6,859
Same week year ago	2,035	82	768
PORK CUTS, lbs.			
Week ending October 3, 1942	996,615	253,158	179,576
Week previous	937,458	216,506	148,595
Same week year ago	2,478,912	571,568	270,479
BEEF CUTS, lbs.			
Week ending October 3, 1942	45,387		
Week previous	300,512		
Same week year ago	366,479		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending October 3, 1942	11,517	2,256	
Week previous	10,871	2,063	
Same week year ago	9,074	1,891	
CALVES, head			
Week ending October 3, 1942	18,788	2,382	
Week previous	18,934	2,217	
Same week year ago	13,802	2,583	
HOGS, head			
Week ending October 3, 1942	49,408	14,186	
Week previous	49,378	14,479	
Same week year ago	42,826	16,134	
SHEEP, head			
Week ending October 3, 1942	60,494	3,871	
Week previous	59,278	3,440	
Same week year ago	43,912	3,483	

Country dressed product at New York totaled 3,301 veal, no hogs and 84 lambs. Previous week 2,896 veal, no hogs and 157 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Oct. 1	Prev. week	Same week 1941
Toronto	\$10.00	\$ 9.06	
Montreal	9.70	9.00	9.15
Winnipeg	9.60	9.00	8.25
Calgary	9.15	8.15	8.60
Edmonton	9.00	8.85	8.25
Prince Albert	8.75	8.60	7.85
Moose Jaw	8.60	8.05	7.65
Saskatoon	8.75	8.70	7.60
Regina	8.40	7.85	
Vancouver	9.35	9.40	9.00

VEAL CALVES

Toronto	\$15.83	\$12.86
Montreal	14.40	12.90
Winnipeg	12.75	10.75
Calgary	10.75	0.25
Edmonton	11.50	0.50
Prince Albert	10.00	8.50
Moose Jaw	10.50	8.75
Saskatoon	11.40	10.00
Regina	11.00	0.50
Vancouver	11.00	0.50

HOG CARCASSES B1*

Toronto	\$15.25	\$14.75
Montreal	15.27	14.80
Winnipeg	13.80	13.55
Calgary	13.55	13.70
Edmonton	13.55	13.40
Prince Albert	13.62	13.10
Moose Jaw	13.50	13.10
Saskatoon	13.50	13.15
Regina	13.50	13.20
Vancouver	14.00	14.45

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

Toronto	\$12.33	\$10.89
Montreal	12.00	11.00
Winnipeg	11.01	11.00
Calgary	10.15	10.10
Edmonton	9.85	9.85
Prince Albert	9.75	9.75
Moose Jaw	9.75	10.00
Saskatoon	9.75	9.80
Regina	10.25	10.10
Vancouver	10.50	10.50

WEEKLY INSPECTED KILL

Inspected slaughter of all classes of livestock at 27 selected centers showed small increases for the week ended October 3 compared with a week earlier. The slaughter of all classes continues to run larger than for the same time last year, with sheep and lamb kill showing a 33 per cent gain, the largest of any class. Hog slaughter was up only 4 per cent compared with a year ago, the narrowest which this spread has been in weeks.

	Cattle	Calves	Hogs	Sheep
New York area	11,554	18,892	49,812	60,551
Phila. & Balt.	3,915	1,125	26,191	4,498
Ohio-Indiana				
Chicago	10,186	3,702	57,019	13,996
St. Louis area	34,665	3,415	128,932	56,174
Kansas City	17,957	9,739	68,160	30,195
Southwest group	23,691	6,875	35,222	37,027
Omaha	27,882	16,908	38,171	17,076
St. Paul-Wis.	14,602	527	35,935	40,208
St. Paul-Wis. group	7,776	114	9,757	23,643
Interior Iowa & So. Minn.	25,332	20,474	81,633	36,786
Total	192,020	87,541	661,150	457,485
Total prev. week	183,306	79,266	659,079	454,442
Total last year	177,549	79,746	632,700	394,347

*Includes New York City, Newark, and Jersey City. †Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ‡Includes Elkhart, Ill. §Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ¶Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. **Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ††Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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Positions Wanted

SAUSAGE FOREMAN, 40 years' experience making all types of sausage and specialties. Can manage sausage department and put same on a profitable basis. Healthy, responsible and dependable. Have had experience working with state inspectors. W-138, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PROGRESSIVE Sausage Manufacturing Executive with a thorough knowledge of all types of sausage manufacture and an outstanding line of luncheon meats and loaves, desires a connection with an organization with a future. Am thoroughly experienced and can give the finest of references. Available immediately. W-101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FINANCIAL PLANT, OFFICE MANAGER: Vigorous, aggressive, well educated. Legal training. Experienced in practical financial work and plant organization. Fourteen years treasurer packing company doing international business. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CASING FOREMAN: twenty years' experience processing and manufacturing all kinds casings, excellent background, references. W-134, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CURING FOREMAN: 20 years' experience in curing department. Formula curings: pickling, smoking and boiling hams—freezing and defrosting. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PRACTICAL packinghouse man wants connection with reliable packer. Expert on quality, yields, costs and waste elimination. Background over thirty years experience. Twenty years in supervisory position. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Equipment Wanted

USED EQUIPMENT—all kinds—sausage room, slaughtering and rendering. Fair cash prices. CHAS. ABRAMS 68 N. 2nd St. Walnut 6685 Philadelphia, Penna.

WANTED: Sausage Machinery—all makes and sizes. Sell your surplus machinery for cash. W-140, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

6 RETORTS 42"—complete with instruments—vertical preferred. 3 or 4 Basket Size. Must be in good condition. W-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

For Sale

For Sale

COMPLETE small plant. New York State—\$15,000. W-135, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Wanted

WANTED mixed car, canned hams, picnics and spiced luncheon meat and other canned meats. Terms cash. LOOMAN PACKERS, Schenectady, N. Y.

Business Opportunities

FOR SALE: Modern packing and by-products plant. Volume about \$35,000 monthly. Good supply and demand, civilian and military. Reasons, management inductions in army. W-141, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Small Hog Killing Plant. In reply, give price and capacity. W-993, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: First class packing house man by independent southern packer. Killers and processors of pork only. Established for years. Must be A-1. Know pork operations in detail. This is the right opportunity for the right man. Can become Assistant to Superintendent if show results. State qualifications in detail in first letter, draft status, and salary expected. Replies held in strict confidence. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced man as superintendent in medium sized Colorado rendering plant. Write age, experience, references, draft status, and any other facts which will assist in appraisal of qualifications. W-130, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: An assistant sausage maker. State experience, age and salary expected. WOLF-SMITH COMPANY, INC., UTICA, N. Y.

ASSISTANT FOREMAN—cannery. Must know retorts and plant operation. Good opportunity. W-139, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Enterprise Grinder \$156 pulley dr..... 85.00
Enterprise Grinder \$51 pulley dr..... 40.00
Buffalo Mixer \$2—300 lbs., pulley dr..... 125.00
Boss Mixer \$1½—150 lbs., pulley dr..... 60.00
3 Sausage Smoking Cages—42".....ea. 10.00
Elec. Weight-O-Graph Scale, 250 lbs..... 125.00
Revolving Bake Oven, 8 racks..... 185.00
125 Gal. Scrapple Kettle & Agitator..... 275.00
60 Gal. Scrapple Kettle & Lid..... 60.00
150 Gal. Lard Kettle & Lid..... 125.00
300 Gal. Cook Tank 72"x30"x33½"..... 50.00
Automatic Steam Control..... 30.00
Crackling Press (steel)—18"x18" basket.... 40.00
Link Belt Bacon Slicer, 1 H.P..... 75.00
12 Steel Bacon Boxes, 20"x18"x8½".....ea. 5.00
Vein & Spray, Pressure Cure Tank..... 60.00
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30 Aluminum Ham Molds, square.....ea. 3.00
20 Aluminum Loaf Molds, new.....ea. 4.50
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ADVERTISERS in this Issue of The National Provisioner

Armour and Company.....6	Jackle, F. R.....32	Simmons Dairy Products, Ltd.....36
Calcium Chloride Association.....3	Kahn's, E., Sons Co.....37	Smith's Sons Co., John E..Second Cover
Callahan, A. P. & Co.....26	Kennett-Murray & Co.....32	Specialty Mfrs. Sales Co.....15
Cincinnati Butchers' Supply Co.....24	Kraft Cheese Company (Ward Milk Products Div.).....17	Stedman's Foundry & Machine Wks..28
Cleveland Cotton Products Co.....28	Levi, Berth. & Co., Inc.....37	Superior Packing Co.....37
Cudahy Packing Co.....37	Mayer, H. J., & Sons Co.....19	Svendsen, Sami. S.....31
Dole Refrigerating Corp.....36	McMurray, L. H.....32	Vogt, F. G., and Sons, Inc.....36
Felin, John J., & Co., Inc.....37	Meyer, H. H. Packing Co.....36	
Griffith Laboratories, Inc., TheThird Cover	Mitts & Merrill.....31	
	Morrell, John & Co.....37	
Ham Boiler Corp.....19	Natural Casing Institute, Inc.Front Cover	
Hormel, Geo. A., & Co.....38	Omaha Packing Co.....Fourth Cover	
Hunter Packing Co.....38	Pacific Lumber Co.....19	
Hygrade Food Products Corporation 38	Palmyra Bologna Co., Inc.....37	
Industrial Chemical Sales Div., West Virginia Pulp & Paper Co.....12	Rath Packing Company.....37	

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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